

THE NATIONAL PROVISIONER

AUGUST 15 • 1942

Leading Publication in the Meat Packing and Allied Industries Since 1891

Big Advertising Campaign FOR WIENERS IN

NATURAL CASINGS

Opens in Ohio

FEATURING 2 POWERFUL SELLING ANGLES

*They're
22% Juicier*

The opening gun will soon be fired in a powerful advertising campaign on behalf of Wieners in NATURAL CASINGS! Centered in a group of leading Ohio cities, this campaign will employ big-space newspaper advertising, colorful outdoor wall bulletins, wide-spreading radio programs and huge quantities of point-of-sale display material—all hammering home two basic sales-appeals:

**"THEY'RE 22% JUICIER!" and
"THE SKIN KEEPS THE FLAVOR IN!"**

The advertising campaign will be backed by sound and consistent merchandising, including convincing demonstrations in many key retail outlets. Watch the campaign for Wieners in NATURAL CASINGS in Ohio—it is going to be "tops" in sheer power, consistency and effectiveness!

*The SKIN
keeps the
Flavor IN!*

Wieners in **NATURAL CASINGS**

NATURAL CASING INSTITUTE • CHICAGO ★ ★

BUFFALO SILENT CUTTERS PLAY A VITAL PART IN THE WAR EFFORT

Today, the sausage industry must produce more food to feed civilians and military men. Buffalo Silent Cutters help by producing more finished product in a shorter time at less cost. Their fast, smooth and cool cutting protects protein value, improves the finished product

and increases the yield. Safe, foolproof and sanitary Buffalo Silent Cutters have reduced cutting time by 25%. Proof of this statement is substantiated by the records received from users which will be sent on request.

Compare these Buffalo advantages

- New exclusive machine design and new scientific Buffalo knife arrangement insures smooth, fine-textured high yielding emulsion free from lumps and sinews.
- Lifetime adjustable bowl supports prevent side play and bowl wobble.
- Four heavy duty bearings on knife shaft provide support on both sides of cutting knives thus reducing vibration and wear to an absolute minimum.
- Air-operated center-emptying device saves valuable time at every unloading. "Batch" is emptied in a few seconds.
- Since the meat is always in clear view, the operator can inspect the "batch" constantly. This provides complete control over the product at all times and eliminates the possibility of burning or shortening of the emulsion. Write for fully illustrated catalog, today.



**BUFFALO SELF-EMPTYING
SILENT CUTTERS**

Buffalo Self-Emptying Silent Cutters are available in four sizes, each designed to produce more in a shorter time. Model 70-B cuts and empties 800 lbs. of meat in 7 to 8 minutes.

Model 45	. . .	200 lbs. bowl capacity
Model 54-B	. . .	350 lbs. bowl capacity
Model 65-B	. . .	600 lbs. bowl capacity
Model 70-B	. . .	800 lbs. bowl capacity

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.
Manufacturers of a complete line of Sausage Machinery Sales and Service Offices in principal cities



Buffalo

QUALITY SAUSAGE MAKING MACHINERY

America must have

20 MILLION

more Fighters

AMERICA as yet doesn't know its own strength. But America does know its own needs.

At the beginning of the year the nation's total labor force was 55 million. During 1942, employment on war production must increase from 6,900,000 to 17,500,000. In 1943 this figure will go beyond 20 million. At the same time the armed forces may be expected to add from five to eight million and the harvest of increased war crops will require additional millions of workers.

For every tool designer now available, 15 more are needed. For every toolmaker, 31 more must be trained. One ship's plate-hanger is available where 62 are needed and one crane rigger where 22 are required. And do not think that aircraft production is at the peak for 48 skin men are wanted for every one now available.

Thus, York is conducting a Manpower Survey throughout its headquarters plants and offices, branch plants and field offices. For York is finding out what its real war strength is . . . and now!

Among the more than 100 skills urgently needed in war work, the York Survey is discovering many where least expected. A master die-maker has been doing sales contact work in the field. Mechanical engineers who have been doing sales work are equipped for designing, production planning and shop executives' jobs. A clerk whose hobby is mathematics can help by bringing his talent to bear on factory time studies.

The returns, still incomplete, are reassuring on two points. First, York war production can be stimulated still more by readjustment of present personnel. Second, York people in the field who no longer can serve peacetime commerce and industry will find essential work, and plenty, within the York organization.

Manpower surveys and manpower readjustments must sweep all industry so that America may know her strength and apply it where it will do the most good. York Ice Machinery Corporation, York, Pa.



A copy of the questionnaire used in the York Manpower Survey will be sent to any executive requesting it on his firm's letterhead.

★

YORK REFRIGERATING AND AIR CONDITIONING FOR WAR

HEADQUARTERS FOR MECHANICAL COOLING SINCE 1885

The National Provisioner—August 15, 1942

Page 3



THE NATIONAL PROVISIONER

Volume 107

AUGUST 15, 1942

Number 7

Table of Contents

PACKERS FORGE NEW ASSOCIATION

Casey Outlines Grievances.....	14
Elkinton Gives OPA View.....	17
Position of U. S. D. A. Told by Hill..	16
La Roe on Legal Action.....	30
Officers and Directors.....	31
Convention Photos.....	14, 15, 17
Institute Submits 4-Point Ceiling Plan..	13
Wickard Cool on Livestock Ceilings....	13
Swift Dehydrated Beef Contract.....	26
Orders by WPB and OPA.....	28
Up and Down the Meat Trail.....	23

EDITORIAL STAFF

P. I. ALDRICH, Editor Emeritus
EDWARD R. SWEM, Editor • VAL WRIGHT, Managing Editor
C. ROBERT MOULTON, Consulting Editor • R. V. SKAU, Market
Editor • COLIN KENNEDY, Associate Editor • RICHARD E.
PULLIAM, Art Director

Washington: C. B. HEINEMANN, JR., 700 Tenth St., N. W.

Published weekly at 407 So. Dearborn St., Chicago, Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$3.00; Canada, \$5.00; foreign countries, \$5.00. Single copies, 25 cents. Copyright 1942 by the National Provisioner, Inc. Trade Mark Registered in U. S. Patent Office. Entered as second-class matter October 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879.

ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNECKE, Manager, Advertising Sales
GEORGE CLIFFORD, Sales Representative
407 S. Dearborn St., Tel. Wabash 0742.

New York: H. SMITH WALLACE, Eastern Manager
300 Madison Ave., Tel. Murray Hill 2-6153.

Los Angeles: DUNCAN A. SCOTT & CO., Western Pacific Bldg.
San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg.

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, Editor

C. H. BOWMAN, Editor

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

RICHARD von SCHRENK, President • LESTER I. NORTON, Vice
President • E. O. H. CILLIS, Vice President and Treasurer •
THOS. McERLEAN, Secretary

OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

COMING ATTRACTIONS: U. S. soldiers in Australia get plenty of fresh meat, even when stationed at remote posts. Read, in an early issue, how the system is set up which makes this difficult supply operation possible.

★ ★ ★

While American packers have changed their cutting and handling methods so that they are able to cut steaks "clear to the hock," as the saying goes, they still turn out a tasty product. To do so they need a good quality raw material in the form of livestock. But how to make steaks without livestock is the problem in unoccupied France. There chemists are reported working on an ersatz meat substitute made from pine trees. Also being manufactured, with the encouragement of the Vichy government, is the production of a substitute sweetening agent from wood pulp. Both ideas are said to have originated in Germany, where they are in commercial production. While it may be possible for chemists to make these artificial products in a form attractive enough so they can be eaten, there remains the question of quality and food value. In this respect, the French are not doing so well. One survey estimates that 12 million French people have lost 35 lbs. in weight since the armistice. Tuberculosis and other diseases are more common. Sports programs have been curtailed because of insufficient nourishment. A good piece of meat would be a real treat in France.

★ ★ ★

Seven policemen, 12 meat plant employees and a machine gun were required to quell four riotous bulls and a cow which escaped from a pen at a Jersey City packing plant. The cow was caught and tied; then the bulls went wild. Three were captured after a chase and the fourth was dispatched with the machine gun.

★ ★ ★

The breadcrumb content of sausage being sold in Britain is now so high that sausage has become the "fall guy" for stage comedians. The N. Y. *Herald Tribune* reports one British gag line runs: "There are only two kinds of bread obtainable in England nowadays—national bread and sausage." In another show a character is asked: "What do you want to have with your sausage—bacon or marmalade?"

★ ★ ★

About the only laugh which can be found in the new OPA lamb ceiling regulation is the professorial statement that "'lamb' means the whole or any portion of the carcass of the young animals of the genus *Ovis*, approximately a year old or less. . ."

You don't gamble on lard quality when you use a

VOTATOR!



Get the facts about profitable lard processing. Read free book, "Improving Lard." Write - - - THE GIRDLER CORPORATION Votator Division—Louisville, Ky.



The VOTATOR

TRADE MARK REG. U. S. PAT. OFF.

A Continuous, Closed Lard Making Unit

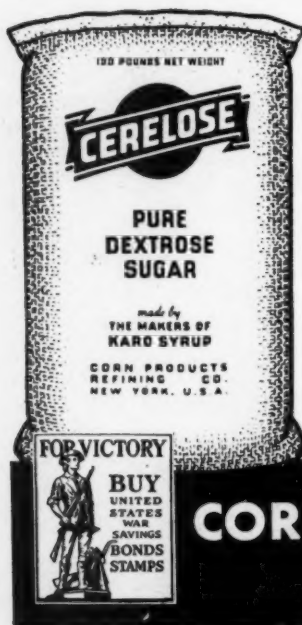


No Help Wanted!

THE parrot is an excellent mimic who readily learns to enunciate words and phrases...

We not only don't need "parrots"—we don't *WANT* them. The most intelligent salesmen we have are those who have sold CERELOSE (pure Dextrose) by letting CERELOSE sell itself—i. e.: its merits, its adaptability, its value as an ingredient in food products.

Cerelose will help develop and protect good color in fresh pork sausage and all cured meats.



CERELOSE *pure* DEXTROSE

CORN PRODUCTS SALES COMPANY

333 N. Michigan Avenue, Chicago, Illinois



Why did the best castles have round corners? (PACKAGING RIDDLE)

THERE was one big trouble with castles. The first ones were often square-cornered. They were supposed to protect what was inside. But they didn't. They couldn't.

No matter how many loopholes they had, there were always "blind" corners to block vision. Hostile troops could creep up unseen. Further, the stones at the corner were exposed on two sides. And that made them more vulnerable to battering rams.

Square-cornered castles just weren't safe enough! The package *had* to be improved.

New castles were built with round corners. In these circular walls, the loopholes let you see out at *every* angle. And in addition, the curved surface presented a greater obstacle to battering rams.

History books don't refer to the castle builders as "packaging experts." But they actually were. They improved their package to fit their needs.

Producing the right packages to fill America's needs today is the most important job Continental ever tackled. What these packages are, their size, or appearance is unimportant now. The significant thing is that government, like industry, has found that the tin container is an all-around, safe, economical package.

Looking into the future we see many new packages—ideas which must be held until another day. But, for those who are planning ahead, we offer the services of our packaging engineers, research men and designers. They will be glad to work with you.

CONTINENTAL CAN COMPANY

Packaging Headquarters for Industry



What will be the PACKAGE of the FUTURE?

The package of the future will be the package that best meets *all* these 10 important points:

1. Protects against light, heat, and dirt.
2. Does not chip, break, or tear.
3. Is adaptable to *highest* speed filling operations.
4. Is economical to pack, ship, and handle.
5. Light weight, compact, no waste space.
6. Moisture and vapor proof, impervious to temperature changes.
7. Easy and convenient to display, sell.
8. Available in wide variety of sizes, shapes, styles (over 500).
9. Offers maximum convenience and safety in consumer usage.
10. Permits high processing temperatures, certain hermetic sealing.

These points made the metal container *first* in packaging. If there ever is another package that has *all* these qualifications, we'll be making it!

SYLVANIA* CASINGS for Conservation

PRESENT war-time conditions and restrictions require greater resourcefulness and ingenuity to conserve and avoid waste.

Packaging has never been as important to the packer as it is to-day.

With such tremendous quantities of meats required—not only for civilian, Army and Navy use in this country, but also for over-seas consumption, waste **MUST** be entirely eliminated.

SYLVANIA CASINGS FOR MEATS are doing their share in meeting these present day problems.

SYLVANIA casings are economical in plant processing and full protection of product. They are also profit makers, and creators of good will. They give you better looking sausages, loaves, hams, picnics, etc., to meet to-day's competition.

SYLVANIA casings will assist you in practical packaging economy and avoidance of waste.

* REG. U. S. PAT. OFF.

Buy United States War Bonds and Stamps

Sylvania Casings for Meats
SYLPHCASE REG. U. S. PAT. OFF. SYLPH - THIN REG. U. S. PAT. OFF.

SYLVANIA INDUSTRIAL CORPORATION

General Sales Offices: 122 E. 42nd St., New York—Works: Fredericksburg, Va.

Casing Division Sales Office: Chicago, Ill., 111 N. Canal Street

Other Branches or Representatives

ATLANTA, GA. . . . 78 Marietta Street

BOSTON, MASS. . . . 201 Devonshire Street

PHILADELPHIA, PA. . . . 260 South Broad Street

DALLAS, TEX. . . . 812 Santa Fe Building

CANADIAN AGENT—Victoria Paper and Twine Co., Ltd.—TORONTO—MONTREAL—HALIFAX

Leaders in THE BREWING INDUSTRY Use CALCIUM CHLORIDE Brine for Refrigeration



AN outstanding example of brewery operation is the large plant of Blatz Brewing Co., Milwaukee, Wisconsin. Every detail of plant layout, every piece of equipment, every operation method, speaks of high quality brewing and efficient plant operation.

When it came to selection of the brine medium—the heart of any refrigerating system—Blatz Brewing Company chose calcium chloride. The management knew, from years of brewing experience, that straight calcium chloride brine is in all ways dependable. It carries lower temperatures, freezes faster, requires less pumping, minimizes corrosion and sedimentation.

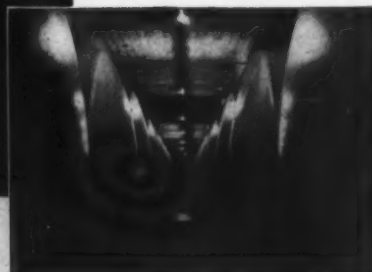
Shut-downs and repairs are costly in the brew-

ing industry, as in every other business. Blatz Brewing Company played safe and minimized refrigeration worries by selecting straight calcium chloride brine.

The dependable temperature control essential in the production of good beer is needed, too, in ice making, cold storage, air conditioning and similar industries.

Write today for valuable technical data on calcium chloride brine and many other phases of refrigeration.

A small section of the storage tanks at the Blatz Brewery where beer is matured at just the right temperature. Below is a general view of the plant which has served the public with high-quality brews since 1851.



CALCIUM CHLORIDE ASSOCIATION
4145 Penobscot Bldg. • Detroit, Michigan

CALCIUM CHLORIDE

FOR BETTER REFRIGERATION BRINE



What is a Chili Brick?

It is an appetite compelling concentrate of meat, suet and chili seasoning, molded into the form of a brick. Easy to make—Easy to sell—Easy to build repeat business upon both for maker and retailer.

Now there's a sign that really puts an edge on American appetites!

Every retail dealer who sells Chili Bricks knows how they pull customers back time after time for more.

There's an irresistible taste-tease about a good Chili Brick that sets it well up front in the Prepared Meat Foods Parade.

Packers and Sausage Makers all over are finding new sales and new profit possibilities in Chili Bricks made with Gentry's seasonings—seasonings made from the pick of California's chili crops and appealing spices.

Unless you are making and pushing Chili Bricks, the chances are you are missing one of the best bets in the business—especially since the Government has stopped the canning of Chili and Beans.

Write today for our Special Package of Gentry's Chili Brick Seasonings—enough to make a practical selling-trial batch. Special test formula included.

Mail the coupon today!

C. B. GENTRY COMPANY
837 NORTH SPRING STREET • LOS ANGELES, CALIF.

Gentry's Chili Powder

Spice blended; ready to use in any cooked meat product requiring unusual seasoning.

Gentry's Onion and Garlic Powders

Ready for instant use. Uniform flavor and strength.

C. B. GENTRY COMPANY
837 N. SPRING ST. • LOS ANGELES, CALIFORNIA

Please ship postpaid at once your special package of Chili Brick Seasonings. We enclose check for \$2.54—or—you may bill us for \$2.54 upon shipment. (Cross out one)

COMPANY NAME _____

BUYER _____

ADDRESS _____

CITY _____

"BOSS" IMPROVED BEEF KILLING



A glance at this modern, sanitary and compact killing floor, completely utilizing "BOSS" Machinery and Equipment, shows the vast improvement that has been made in beef killing within the recent years.

Motorized hoists and simplified knocking, dropping and conveying facilities overcome much of the drudgery and heavy work required with oldtime methods.

As in every branch of the meat processing

industry, the "BOSS" Organization makes it a point to create and develop new ideas and improvements to enable beef slaughterers to reduce their operating and maintenance costs.

Cumbersome, clumsy equipment is now replaced by modern, efficient machinery leaving maximum working space for the convenient and ready handling of the cattle to be processed.

**"BOSS"—SYMBOL AND KEYNOTE TO
Best Of Satisfactory Service**



The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

*Mfrs. "Boss" Machines for Killing,
Sausage Making, Rendering*

Helen and Blade Sts., Elmwood Place, Cincinnati, Ohio

MAIL ADDRESS:
P. O. Box D
Elmwood Place Station
Cincinnati, Ohio

WITH ME FLAVOR COUNTS MOST-



**THAT'S WHY
I LIKE
JUICY
SAUSAGES!**

**Sausages are Tastier, because they are
Juicier—in ARMOUR'S NATURAL CASINGS**

● Your sausages will be really delicious if you make them with Armour's Natural Casings . . . because the flavor-giving meat juices are sealed in. And remember, it's the flavorful, juicy sausages that sell best!

Sausages look better, too, in Armour's Natural Casings, because they keep a fresh, plump

appearance . . . that's still more sales-appeal for your products! You'll like everything about Armour's Natural Casings—the wide variety . . . uniformity . . . and strength to resist breakage. Next time, order Armour's Natural Casings—your nearest Armour branch can quickly supply you with any type casing you need.

ARMOUR'S NATURAL CASINGS

THE M
Insti
THE
wee
mitted
"a con
program
to relie
number
compan
because
tions a
ties ari
result o
ings, ar
difficul
possible
in busin
Purpo
plan, a
things,
prove
availabi
for don
sumptio
vide for
can arm
ments t
As ou
gram co
mendati
ods of
meat to
civilian
abling s
sary rav
a more
ings on
mula fo
sage pr
equities.
In an
the Ins
mendati
1.—St
simplify
plying n
the civil
Adequ
"In o
in the y
hardship
this cou
purchas
federal
synchro
meat su
and gra
ferent s
"Ther
ticularly
where
may be
kets; bu
year ab
plies, bo

Institute Recommends Four-Point Program to Relieve Ceiling Ills

THE American Meat Institute this week announced that it had submitted for government consideration "a comprehensive program designed to relieve a large number of meat companies which, because of conditions and inequities arising as the result of price ceilings, are finding it difficult, if not impossible, to remain in business."



WESLEY
HARDENBERGH

Purpose of the plan, among other things, is to improve the future availability of meat for domestic consumption and, at the same time, provide for the vital food needs of American armed forces and lend-lease shipments to our allies.

As outlined by the Institute, the program consists of four principal recommendations, including 1) detailed methods of simplifying the supplying of meat to the government and to the civilian population; 2) methods for enabling sausage makers to obtain necessary raw materials; 3) suggestions for a more equitable method of fixing ceilings on pork products and 4) a formula for establishing ceilings on sausage products to eliminate present inequities.

In announcing the broad program, the Institute summarized its recommendations, with comments, as follows:

1.—*Specific and detailed methods of simplifying the entire business of supplying meat to the government and to the civilian population are suggested.*

Adequate Meat Supply Seen

"In our opinion, the supply of meat in the year ahead should, without great hardship, satisfy the expected needs in this country and abroad, provided the purchasing programs of the various federal agencies are coordinated and synchronized properly in relation to the meat supply of the different classes and grades of meat available in the different seasons of the year.

"There may be brief periods—particularly during the next two months—where some particular meat product may be in undersupply in some markets; but the long-time outlook for the year ahead is for sufficient meat supplies, both for military and reasonable

civilian needs, except that livestock feeders are disturbed over the unsettled conditions arising from the ceiling situation and seem likely to reduce their feeding operations."

2.—*Ways are suggested for enabling sausage makers to be supplied with raw materials which they are finding it difficult, or impossible, to procure now.*

3.—*A more equitable method of fixing ceilings on pork products is recommended.*

4.—*An improved formula for establishing ceilings on sausage products so as to eliminate inequities in the sausage business is put forward.*

"Heavy losses currently are being suffered by many companies. Unless the situation is corrected quickly, a large number of companies tell us they will be forced out of business—many permanently. Their loss to the industry will be felt by the country, especially when the fall and winter hog crop—largest ever grown in any country in the world's history—comes to market.

"The extreme seriousness of the situation confronting this essential food industry and its war effort is best illustrated by figures just made public by the United States Department of Agriculture.

How Pork Margin Has Shrunk

"These figures show that, in the case of pork, the spread or margin between the price the consumer pays for a pound of pork at retail and the amount the farmer receives for this amount of pork in the form of live hog dropped to 3.9c in June, 1942. In May the margin was 4.5c; in June, 1941, 6.7c; while the 1935-39 average was 9.6c. In other words, the total spread of 3.9c available for processing and distributing a pound of pork product is 5.7c less than it was during the period, 1935-39.

"Included in this spread are the costs of transportation of livestock from the farm to the packinghouse and all expenses incident thereto; all processing, handling, labor and other charges, general overhead, insurance, supplies such as curing ingredients, packaging, fuel, taxes, interest on indebtedness, waste, shrinkage, transportation of meat to consuming centers (frequently hundreds of miles away), delivery, total cost of all retail selling and store operations, and all other cost items of every description from pigs on the farm to pork on the table.

"The figures also reflect the serious position of about a quarter million re-

(Continued on page 45.)

Wickard Cool to Livestock Ceiling Proposal by OPA

WHILE a specific program dealing with the current meat situation was presented to federal officials this week by the American Meat Institute (see adjoining story), and independent meat packers met at Chicago to lay plans for obtaining ceiling relief (see page 14), Price Administrator Leon Henderson passed the question of livestock maximums along to Secretary of Agriculture Claude R. Wickard, but received it back again with the following press conference comment by the Secretary:

"Until I see a specific proposal, and make a study as to how it would meet these problems, I cannot say whether I approve ceilings."

"These problems," according to the Secretary, include a complicated system of allocating livestock supplies among packers, the establishment of differentials on different grades as well as separate price scales for each market, the maintenance of a force of inspectors to enforce the ceiling, and an agreement with processors on minimum prices which they would pay farmers.

"The only thing that I can see that would be gained is the alleviation of distress among some packers," said Mr. Wickard. He then remarked that there was considerable disagreement among packers on the desirability of livestock ceilings, and asked, "should we widen the gap for the many to take care of the few?"

The Secretary also suggested that some system of allocation of live animals and/or product, or even consumer rationing, might have to accompany livestock ceilings. He rejected the idea that livestock ceilings might improve the meat supply situation (OPA officials had suggested that this might be one result of imposing livestock maximums since farmers would have no incentive for withholding their stock) and said that record production figures disprove any assumption that farmers are holding livestock off the market.

Present meat shortages, Wickard declared, reflect not a price problem, but a problem of distribution of available supplies so that each consumer would get his share. He indicated livestock ceilings might cut long-run meat supplies since farmers might sell lightweight stock.

The Secretary said that the per capita supply of meats for the year July 1, 1942-June 30, 1943 would be 135 lbs.—4 lbs. greater than the ten-year, 1931-40 average of 131 lbs., but 7 lbs. under 1941

(Continued on page 35.)

PACKERS FORGE A NEW ASSOCIATION

Organization Completed, Group Embarks Upon Vigorous Program

MEETING at Chicago this week in the second general convention of the Emergency Conference of Meat Packers, 300 independent packers completed the organization of the National Independent Meat Packers Association, outlined a vigorous program to deal with price ceilings and other problems confronting the industry and elected officers and directors for the new organization.

A "do or die" spirit was evident at the convention, with talk of impending closings, reduction in kill and heavy losses in money and hard-won trade heard everywhere in the Palmer House lobby and convention halls. The packers were in Chicago on business—grim business for most—and they gave much attention to deciding definite steps to be taken in connection with meat price ceilings and the Office of Price Administration.

Officers were elected to head the new association—George A. Casey as president, Fred M. Tobin as vice president, G. W. Birrell as treasurer, C. B. Heine-mann as secretary and Wilbur LaRoe as general counsel—and regional organizations were set up and vice presidents and directors chosen. The convention goes heard Grover B. Hill, Assistant Secretary of Agriculture, present the department's views on price ceilings, while Charles M. Elkinton, associate price executive, Office of Price Administration, gave the OPA viewpoint. There were also some verbal fireworks on the subject of small and large packers.

Emergency Conference Retained

It was decided that the Emergency Conference of Meat Packers would continue as effective spokesman in presenting the views of independent packers and the association in Washington. The new National Independent Meat Packers Association will underwrite the activities of the emergency conference. George A. Casey is chairman of the conference and Fred M. Tobin is vice chairman.

By unanimous vote the association decided to press for ceilings on live hogs and cattle, as a last resort, if relief is not obtained quickly in some other way. The packers were told that a possibility of relief appears to lie in the Emergency Court of Appeals and association members already have a number of protests in the hands of Price Administrator

Leon Henderson which, if denied, could be carried to the emergency court. Denial or acceptance by the administrator is required within a 30-day period; however, he can postpone such action by requiring submission of additional data.

Appeal to the President

The association contends that he has already blocked access to the court by requiring packers to furnish voluminous information on their operations in earlier years. In an attempt to draw the attention of President Roosevelt to this situation, and to the sorry plight of the industry, a telegram was sent to the President which read, in part, as follows:

"We most earnestly request that you take such action as you deem appropriate to save us from ruin caused by price ceilings on meat products with no ceilings on live animals which are far above parity level. Our senators and congressmen have pleaded in vain with the Price Administrator and Secretary of Agriculture, but these distinguished individuals cannot agree on a policy. We have exhausted all other

remedies presently available. Independent meat packers produce nearly half of all meat products.

"The Secretary of Agriculture acknowledges that continued operation of our plants is essential to the war effort, yet many are closing down or severely curtailing operations.

"Capital to handle the fall and winter rush cannot be obtained with plants losing money. We are reliably informed that Price Administrator has this week recommended to Secretary of Agriculture fixing of ceilings on live animals but latter does not agree."

While not entirely rejecting the revision of pork ceilings on the basis outlined by Mr. Elkinton of OPA (see page 17), the association maintained a reserved attitude toward the plan.

Origin of Association

In opening the convention, George A. Casey, chairman of the emergency conference and president of John J. Felin & Co., reviewed the history of the conference from its beginning at a meeting of the Eastern Meat Packers Association. Mr. Casey said that the group wanted to do something about price ceilings, but decided that most effective action could be taken if other independent packers caught by the squeeze were brought together in a general movement.

"Accordingly," said Mr. Casey, "we sent invitations to all the independent meat packers we could locate. The result was astounding; the very first mail brought more than 150 members. Before we knew it we had over 400 members and today we have over 600 and the list is constantly growing..."

At a meeting in Cincinnati attended by 124 members it was decided to form the National Independent Meat Packers Association. Regional meetings were held in Michigan, Ohio, Alabama, Texas, Virginia and other areas to deal with the problem of price ceilings and all heading in the direction of a new association. A brochure was printed and sent out to members setting forth the conference views on price ceilings and

INFORMATION, PLEASE

Questions on price ceilings, allocation, etc., were fired by Wilbur La Roe, association counsel, at (left to right) G. W. Cook, G. W. Birrell, H. W. Jameson, Fred M. Tobin and George A. Casey, in an informal panel discussion.



on the policies of the Office of Price Administration.

Commenting on the early rollback of pork ceilings from the March 3-7 to the February 23-28 base, Mr. Casey made the following assertion:

"Realizing prices were lower in February, as this was at a Lenten period when supplies were heavy and demand dull. The law of supply and demand was working in the February period and thus again the small packer was merchandising his product on more or less of a distress basis. In the meantime the greed of the producer was becoming

greater and livestock prices continued remorselessly on their upward course.

DELIBERATE, 'EAT, ELECT REGIONAL DIRECTORS

Picture in the upper left corner shows the first convention session at the Palmer House, attended by more than three hundred persons. For luncheon the packers separated into five regional groups—central, midwestern, southwestern, eastern and southern—and elected their directors and nominated one regional vice president from each region.

"Then followed Mr. Henderson's regulation on beef ceilings, preventing the dressed beef distributor and the sausage maker from obtaining needed supplies of dressed beef for the counter trade and dressed bulls and bologna cows for the manufacture of sausage. . . .

"It was unlawful for the packer to sell at above the ceiling, so the pork packer who slaughtered only hogs and the sausage maker who needed beef supplies to blend with his pork trimmings went on the livestock market and bought the needed supplies of beef to take care of his business. This live-



stock was sent to custom killers for dressing. . . .

"Then came along Mr. Henderson's ruling placing impossible restrictions on the custom slaughterer, and in turn the independent sausage maker, who did not have beef killing equipment, was therefore doomed. . . .

Mr. Casey then quoted, "When lands are lost and money spent, then experience is excellent," and followed it up by stating:

Plants and Money Lost

"The moral in our case is, that through the poor design of the ceiling setup . . . and the lack of ceilings on livestock, our lands and plants are about lost, and our money is spent, and so all we have left is the sad experience of destructive price rulings, which have fallen more heavily on the small independent packer than on the large group of packers. It is from this experience that we are moving to save ourselves from utter ruin.

"Attached to the Emergency Price Control Act is a memorandum by the President. The President's memorandum is printed under a copyright of Prentice Hall, in which the President is quoted as having said:

"BUT A PRICE CONTROL MEASURE MUST FALL FAR SHORT OF BEING A DEMOCRATIC INSTRUMENT IF IT FAILS TO SURROUND THE INDIVIDUAL WITH SAFEGUARDS AGAINST ILL-CONSIDERED OR ARBITRARY ACTION. PERSONS ADVERSELY AFFECTED BY AN ORDER HAVE A SPEEDY AND EFFECTIVE REMEDY IN THE EMERGENCY COURT OF APPEALS."

"The price control measure has fallen short of being a democratic instrument, as it has not surrounded us with the safeguards against ill-considered regulations. I declare that the present price ceiling set-up was ill-considered, as it failed to prevent damage to some, and gave benefits to others; the administration of the price control act has been arbitrary, for the reason that Administrator Henderson and Secretary of Agriculture Wickard have been advised of the ruinous results of their regulations and they have not given us, and apparently do not intend to give us—as the President was quoted as having said—a speedy and effective remedy in the Emergency Court of Appeals."

No Relief for Industry

"Members of this association complied with the terms of the act—advised Messrs. Henderson and Wickard of our plight and they have to date answered our petition by not giving us relief or not directing us into the Emergency Court of Appeals, but on the other hand have requested that we delve back into records as far as 1939 with the request that voluminous information be given which would entail a great expense and loss of time. . . .

"Mr. Henderson should know that if
(Continued on page 29.)

Position of Agriculture Department Told by Hill

AT THE Tuesday afternoon session of the convention the packers were addressed by Grover B. Hill, Assistant Secretary of Agriculture, and Charles M. Elkinton, associate price executive, Office of Price Administration. Mr. Elkinton and John F. Finn of the OPA legal department later answered questions about interpretation of OPA ceiling regulations.

In his talk Assistant Secretary Hill gave the packers an outline of the divergent views on price ceilings which are heard in Washington, and pointed out how difficult it is to reconcile the interests of packers, producers, retailers and others as they are presented to the Department of Agriculture and the Office of Price Administration.

Mr. Hill approved the formation of the new association, saying:

"You are doing the right thing in this organization, because no voice alone, even the voice of Casey, can be heard across the country. It doesn't sound very loud in Washington when it is by itself. So it is necessary, and you should have done it a long time ago—organize, where you can agree among yourselves about what you want to do. Have your fights in your own ranks, and finally agree on what you are going to ask for. That is one of the fine American attributes—being able to argue, to differ, talk strongly to one another without really getting mad, to debate and still to remain friends.

"It is better to work those things

out among yourselves before you go to Congress or any Department for what you want. Very often we will get two requests in the same day, from the same county, from men in the same business, asking for exactly opposite things, each one of them claiming to represent 90 per cent of the people in that county. I suppose they are honest about who they think they represent. So, it is better if you do get together and work these things out."

Discussing the hard way of the price fixer, Mr. Hill said, "When they first set the price on beef or meat, different meats, we were covered up with telegrams and telephone calls from the producers, because they felt they would be ruined. While we often make speeches today, and point to the high altitudes that the prices of the farmers' products have reached, they turn and point back down the line and show us where those prices have been, as they say, 'for a hell of a long time.'"

Farmer's Lean Years

"The farmer talks to you about when he got 3 and 4c a lb. for his hogs, 3 and 4c a lb. for his cattle, when his wheat sold for 20c a bu. and his cotton for about 5c. Then he points out to you, when you talk about parity, that cotton is one-third under parity, the highest one of the crops he is growing regularly; and wheat is still 39c a bu. under parity; that corn is 16½c under parity; that oats are 14c under, and rye is less than 50 per cent, or 58c under parity. He points out that cattle are only 2½c a pound above and hogs about 2½c

"When prices were first set, we talked about the roll-backs. For the first week, cattle in particular, broke about \$1.50 a cwt. Maybe you think we didn't catch it. The livestock producer is not a man who talks a great deal until he feels he has been unjustly treated, and then he can talk. He pointed out that he was receiving all the roll-back, that no one was helping him share that burden, that he had just commenced to get well from the years of depression and low prices and losses, and then he said, 'You are rolling it all back.' Everybody thought that would be the case—that it would stay rolled back. All the economists' theories of different kinds, since the price had been set on the finished product, indicated that it meant the setting of the price on the raw product or the live animal. Frankly, I can't tell you myself today why you men and others, are paying more money for a product than you can possibly get out of it.

"I am not criticizing you. I know you have some reasons or you wouldn't do it. Perhaps you have contracts to fill,
(Continued on page 34.)



GIVES AGRICULTURE'S VIEWS

Grover B. Hill, Assistant Secretary of Agriculture, who spoke at the convention of the new association.

Elkinton Describes Price Ceiling Difficulties of OPA

AFTER stating that the new association had quickly taken on the important aspects of permanency and cooperativeness, Charles M. Elkinton, associate price executive, Office of Price Administration, reviewed the inflationary possibilities which led to the imposition of price control. He then declared:

"Among the vast number of commodities, the price control of which is vital to the war effort, food products rank high in relative importance. It is hardly necessary to remind this group that among the food products, the meats constitute a keystone. Failure to hold the inflation front with respect to meat products would constitute a major threat to the entire price control program. It is in the light of these facts that the measures taken to control meat prices must be considered. We have to consider our meat price control program as it bears on the entire policy with respect to stopping inflation.

"In spite of an above-normal output of meat products, we have been, and are, faced with, a shortage of meat. This shortage of meat arises out of two sets of circumstances: First, the heavy meat requirements of the armed forces and lend-lease; and second, the sharp increase in consumer buying power. I don't want to labor you with statistics, but we should keep in mind that we will be faced, in the fiscal year of 1942-43, with an excess of purchasing power ranging somewhere between 11 and 17 billions of dollars. That estimate is based upon the current and prospective rate of increase in incomes, and it is based upon the present plans for taxation during the coming year.

"Now, since people cannot spend their money in the usual ways, and buy the things that they are used to buying, there is a tendency to divert the purchasing power into areas where com-



TELLS OF NEW PORK PLAN

Charles M. Elkinton, associate price executive, OPA, outlined tentative plans for revising MPR 148.

modities are available, and meat commodities still are relatively available.

"Now, as to the relative shortage of meat, not with respect to the increased demand for meat because of the increased purchasing power, but the number of pounds of meat available, the total purchases of the FSCC and

OFFICERS AND DIRECTORS

Officers and directors of the newly formed National Independent Meat Packers Association following election at Chicago. A complete list of officers and directors appears on page 31.

the armed forces in July, 1942, are right close to 543 million lbs. The anticipated purchases, actual and anticipated purchases, for August, 1942, are 446 million lbs. The production of meat, federally and non-federally inspected, excluding farm slaughter, amounted to 1,683,000,000 lbs. in July, and 1,708,000,000 lbs. estimated for August.

"Purchases of FSCC and armed forces during July were 32 per cent of the July, 1942, total production. Purchases of FSCC and armed forces during August will be in the neighborhood of 25 per cent of total production for the month of August. I have taken into consideration the increased numbers of livestock as against a year ago, but we will have an actual meat shortage close to 10 per cent in terms of actual pounds of meat available. Now, with that reduction in supplies, and the increase in spending power, we are bound to have terrific price pressures.

Inequalities in Ceilings

"Under these circumstances—the increase in income, and the decline in the actual meat available for civilian distribution—there has not been a sufficient amount of meat to satisfy the demands of the meat trade at the prevailing prices. If this shortage of meat for civilian consumption were spread evenly throughout the meat trade, there would necessarily be a hardship to be borne by the many processors and traders, for, as many of you have emphasized, the meat business is characterized by a low margin, relatively rapid turnover, and large volume.

"It must be recognized, however, that the meat shortage has not been uniformly shared by all in the trade. Furthermore, we freely recognize that the unevenness of the meat price ceilings compared with normal price relationships has been a factor in contributing to this problem. Stating it bluntly, there unquestionably are inequalities in the pork and the beef ceilings which should and will be, for the most part, ironed out. The press of time, and the pioneering nature of the program, gave rise to limitations which are now in process of correction.

"As many of you in this group are



well aware, the relating of the prices paid by the armed forces and lend-lease to the civilian prices has been a difficult problem. The specifications for government purchases of meat frequently differ materially from the specifications employed for products moving into civilian channels. When the meeting of government specifications involves added costs, this must be recognized in arriving at an equitable price.

"No one will deny the unfairness of penalizing, in the price paid, the packer who is under pressure to supply the army or lend-lease with meat. On the other hand, the government must not exceed civilian ceilings for comparable products if equality is to prevail for producers not qualified to do government business. It is this equality in prices as between civilian and government business that the OPA has persistently endeavored to maintain. It has not been simple or easy to determine, in all cases, the equitable price for government as compared with civilian sales, and the welter of contradictory opinions and data from the industry has not served to clarify the issues.

"We feel that while the problems in this area—the matter of relating government prices to civilian prices—are by no means completely solved, we have made progress, and hope to make more.

New Pork Pricing Formula

"In recognition of the limitations and weaknesses of Maximum Price Regulation No. 148, pertaining to pork products, we are now attempting to construct a new pricing formula which we believe will, if put into force, achieve the basic goals of the Office of Price Administration and attain, in addition, a high degree of price equality between all sellers in the meat industry, or the great bulk of them. Since this group has a vital interest in any proposed changes in the pork price regulation, I would like to summarize briefly the primary elements of the tentative proposal that we are about to make. Incidentally, we are going to ask for a representative from this organization to work with us in the final stages of the construction of this program that I am going to describe in very reduced outline.

As the first step, a base price for each green or unprocessed pork cut will be selected. This price will prevail uniformly in a zone encompassing the area of heavy hog production, in this Corn Belt area. Prices in other sections of the country will be equal to the price established for the base zone plus freight from the nearest—that is, the nearest from the standpoint of freight—of several designated points, in the base zone. These base points will be such as the following: Chicago, St. Paul, Omaha, and St. Louis.

"In addition to the base price for unprocessed cuts, several specified processing cost additions or differentials are proposed. Selling costs, delivery costs, and the differential of local slaughter over shipped-in fresh pork cuts will be considered and will be a part of the general plan.



UNION LEADER SPEAKS

Patrick E. Gorman of the Amalgamated Meat Cutters and Butcher Workmen spoke at the closing session (see page 31.)

"Since the maintenance of retail ceilings is absolutely basic to the price control program, the level of retail prices in the various sections of the country will be considered in developing the price formula to apply to pork.

"To recapitulate, we will have a base zone. The prices outside that zone will depend upon freight from the designated points in that zone, and specified additions to those prices will be permitted for processing costs such as boning, or first curing, then boning, boiling, baking, canning, and so on. Although this plan is in a fairly advanced stage of formulation, it is still tentative and we cannot announce a probable date of release.

"That is one thing we have suffered from a good deal. When we have discussed these plans with members in the industry, the inevitable question has come up, 'How soon will it be? How soon will be the date of release?' We are not authorized, unfortunately, to release that kind of information. I think most of you can understand why. It seems that some information did get out about one of our earlier regulations, and raised hell with the whole industry. Suffice it to say that we are no less anxious than the members of the industry to meet squarely the problems associated with the present regulation. We realize that the regulation has serious shortcomings, and we are mighty anxious to get those ironed out.

"Assuming now that the proposed changes in the pork regulation create general conditions of price equality for the civilian trade—in other words, if we get civilian ceilings in line with each other—and assuming further that civilian ceilings and government prices on pork are in line, we then must agree that in so far as price ceilings are concerned, competitors in the field, in the general meat industry, are on equal footing. This does not mean, however, that the industry will be out of trouble.

This becomes apparent when we recall that at present some, if not all, domestic distributive channels are running on short supply as a result of the armed forces and lend-lease requiring from a third to a half of our federally inspected pork. The great run of hogs rightfully anticipated to start within two months from now will very likely relieve this short supply problem in large measure, but it may, of course, reappear at a later date if lend-lease demands continue.

"I would like to say one thing about this short supply business in the meat industry—and this won't be news to most of you—and that is that even during more normal times than you are experiencing at present, a serious pork shortage relative to civilian demands inevitably results in hardships and losses in the packing industry. Many of you will recall that during 1935, when the federally inspected slaughter was only 26 million head, the processors' margin on pork fell to extremely low levels, and the industry was forced to accept heavy operating losses.

"When supplies are extremely short, overhead costs are bound to rise, and you are going into the red. There is no question about it. Short supply, either with or without price ceilings, means difficulties for the packing industry; and when you have the difficulties, the natural difficulties, of a short supply, coupled with the difficulties of price ceilings, you wonder how you will survive.

Overhead and Shortages

"The pressure of hog prices on the processor ceiling in recent months has been a strongly asserted cause of hardship to the industry. Very few have failed to press that point home. The persistence of the high level of hog prices has been attributed most generally to three factors: First, a seasonally short supply accompanied by a sharp increase in government and civilian demand for pork; secondly, relatively high prices paid for lend-lease supplies; and third, high civilian price ceilings on the part of some packers. Many have felt that that was the cause of permitting the people with high ceilings to bid up the price of hogs, consequently working a severe hardship on those with low ceilings.

"If the differentials in civilian ceilings have been a factor, and they may well have been, contributing to the rise in hog prices since March, we hope to eliminate it in the proposed change in the pork regulation. The prices paid for lend-lease pork supplies have been sharply reduced. Mr. Hill commented very ably on that point.

"I will only say further that this reduction may well be expected to lead to reduced hog prices in the coming weeks as the current contracts at the old prices are fulfilled. That is, when the price was reduced, many people had contracts running several weeks ahead, and they can still bid for the hogs on the basis of the old prices. Certainly

(Continued on page 32.)



(Midnight on the Albany Post Road, as the big Mack, "Honeygirl," rolls back onto the job out of an all night eatery. Sketched from life by Peter Helck.)

How can you beat it?

THE VERY FIRST MACK ever built stayed in service for 17 years. The ninth Mack, built in 1901, is still in running condition, although retired after a million miles of service. Right now, 7 of every 10 Mack trucks built 10 years ago are still on the job. How can you beat a record like that? Where else can you find trucks equal to these? The answer's simple—you can't! From one ton to forty-five tons, a Mack is your *best* truck in the end because a Mack is *more* truck to begin with!

Mack Trucks, Inc., Long Island City, N. Y.

Plants at Allentown, Pa., New Brunswick, N. J., Plainfield, N. J.;
Factory branches and dealers in all principal cities for service and parts.

Mack

TRUCKS

FOR EVERY PURPOSE

ONE TON TO FORTY-FIVE TONS

BUY U. S. WAR BONDS

IF YOU'VE GOT A MACK, YOU'RE LUCKY... IF YOU PLAN TO GET ONE, YOU'RE WISE!

The National Provisioner—August 15, 1942

Page 10

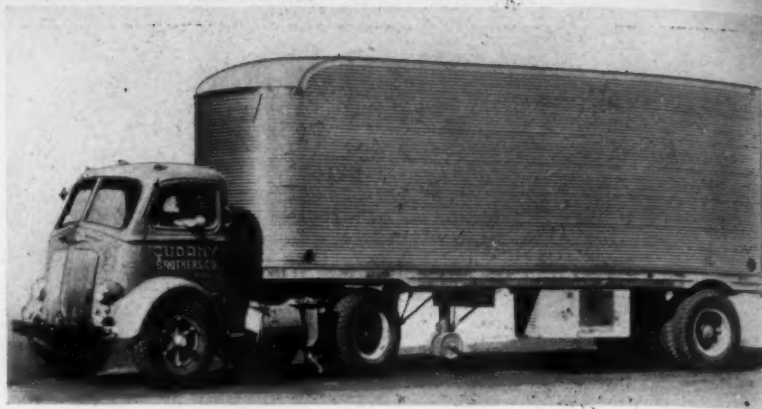
Refrigerated Trailers Have Vital War Job

How refrigerated trucks are serving the meat packing industry in its mighty war effort is exemplified by the case of Cudahy Bros. Co., Cudahy, Wis., which uses refrigerated trailers of the type illustrated on a three-times-weekly run to Detroit—a distance of 396 miles.

These trips and a single weekly trip to Toledo are made to help supply fresh meats to workers engaged in important war production. Through the use of refrigerated trailers, it is pointed out, from two to three days is saved on the haul, resulting in better meat and reduced cost of hauling.

Leaving Cudahy (a suburb of Milwaukee) at noon, the trailers change tractor and driver at South Bend, Ind., arriving in Detroit between 4 and 5 o'clock in the morning. On the Toledo run, the trailer leaves Cudahy every Sunday afternoon, reaching Toledo about 5 o'clock Monday morning.

Other savings result from the fact that products can be shipped in cardboard cartons, whereas by rail they must be boxed in wood. Return loads, including such supplies as cartons, peppers and other items, are picked up with the trailers, whereas generally a refrigerator car returns empty. Round trip for a freight car takes about eight days.



SPEEDS MEATS FROM CUDAHY TO DETROIT

One of the three stainless steel Fruehauf refrigerated trailers used by Cudahy Bros. Co., Cudahy, Wis., to rush fresh meats to Detroit three times weekly. Tractor and driver are changed at South Bend on the 396-mile trip. A single trip is also made weekly to Toledo.

WAR REFRIGERATOR SHIP

Specifications for a type of refrigerator ship which could be built under war conditions and material restrictions were sketched recently by J. R. Beveridge, on the chief engineer-surveyor's staff, Lloyd's Register of Shipping, before the British Association of Refrigeration.

As published in *Modern Refrigeration*, London, one of the most interest-

ing features of Mr. Beveridge's discussion was his return to older refrigeration standards in order to facilitate obtaining material and equipment. However, in spite of the fact that the engineer aimed at a "war" ship, the vessel could be utilized after the war for refrigerated carriage of meats, etc.

Reciprocating steam-engine driven compressors are chosen as refrigerating units with direct coupling if possible. Refrigeration machinery is located above the load water line "which is desirable under present conditions." Wartime mishaps which are sometimes responsible for fractures in pipe and fittings led Mr. Beveridge to advise the use of CO₂ as the refrigerant instead of ammonia.

"Air-blown batteries" (apparently a type of unit cooler) are situated in each of the refrigerated compartments. Plain or treated silicate of cotton would be used as an insulant, reverting to the practice of 30 years ago. Untreated silicate cotton has the wartime advantage of being non-inflammable.

WAGE STABILIZATION PLAN

A War Labor Board plan to achieve wage stabilization through government review and control of all pay increases was reported to have been placed in the hands of President Roosevelt last week.

"Teeth" in the plan would be a prohibition against government recognition of wage increases not approved by WLB or another agency got up to handle the project. Under this plan, the Office of Price Administration, for example, would refuse to review ceiling prices in response to a request from an employer whose costs had increased as a result of voluntary wage concessions. Likewise, the armed services would be prohibited from adjusting contract prices to meet unauthorized wage increases.

Watch Classified page for good men.

INDUSTRIAL CHEMICAL SALES

DIVISION WEST VIRGINIA PULP & PAPER CO.

230 PARK AVENUE NEW YORK CITY 718 PUBLIC LEDGER BLDG. PHILADELPHIA 35 S. WACKER DRIVE CHICAGO, ILLINOIS 841 LEADER BLDG. CLEVELAND, OHIO

AUGUST 15 SATURDAY

*Send for a sample of
Nuchar Active Carbon
today and prove to
yourself its superiority.*

ACTIVE NUCHAR CARBON

PRESCO PICKLING SALT

PREFERRED

FOR ALL FAST CURING

MADE ONLY BY

THE PRESERVATION MANUFACTURING CO., BROOKLYN, N.Y.

Established 1877

Makers of exceedingly fine materials for the Meat Packing Industry

SEE AND TALK
WITH OUR MEN



Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701-707 N. Western Ave.

Chicago, Ill.

**Pers
Br**

A r
WPB
cently
chief.
John
been a
Mr. M
last S
canned
to the
the in

R. I
has be
foods
chief
La Pla
of the
Mr. M
Thom
assista
comes
ceedin
Minn.
gional

Two
hydra
section
who h
tion u
L. T.
who h
chief
Roch
sistan
Army

Prof
and p
Iowa
has ac
Washi
port at
he will

**Morr
To**

"Ov
ployed
of Joh
to giv
event
tims w
ers ha
vanced
Red C
special

Inst
pany i
pared
cies. I
been l
emerge
with a
progra
Richar

The N

Up and down the MEAT TRAIL

Personnel Shifts in Food

Branch Announced by WPB

A number of promotions within the WPB food branch were announced recently by Douglas C. Townson, branch chief. E. A. Meyer, Biglerville, Pa., and John N. Curlett, Baltimore, Md., have been appointed assistant branch chiefs. Mr. Meyer, who came to the food branch last September, had been chief of the canned foods section. Mr. Curlett came to the branch in March and was chief of the imported foods section.

R. Barclay Scull, Camden, N. J., who has been assistant chief of the imported foods section, succeeds Mr. Curlett as chief of that section. Merritt Green, La Plata, Md., who has been consultant of the canned foods section, succeeds Mr. Meyer as section chief. Allen Thomson, Washington, D. C., former assistant chief of the sugar section, becomes acting chief of that section, succeeding A. E. Bowman, Minneapolis, Minn., who has been appointed a regional WPB director.

Two former units in the branch, dehydration and fisheries, have been made sections. R. Harry Amenta, Baltimore, who had been in charge of the dehydration unit, becomes chief of that section. L. T. Hopkinson, Washington, D. C., who headed the fisheries unit, is now chief of that section. E. J. Fitzpatrick, Rochester, N. Y., has resigned as assistant chief of the branch to enter the Army as a major.

Prof. Fred J. Beard, expert on meats and professor of animal husbandry at Iowa State College, Ames, since 1932, has accepted a position with the OPA at Washington, D. C. Prof. Beard will report at the capital on August 17, where he will work on meat price ceilings.

Morrell Drivers Prepared

To Meet Road Emergencies

"Over-the-road" truck drivers employed by the Sioux Falls, S. D., plant of John Morrell & Co. are now prepared to give emergency treatment in the event that they encounter accident victims while traveling. Eight of the drivers have earned both standard and advanced first aid certificates, given by the Red Cross for completing 30 hours of specialized training.

Instruction was furnished by the company in order that drivers would be prepared to cope with highway emergencies. Each of the company trucks has been licensed by the Red Cross as an emergency first aid unit, and equipped with a complete first aid kit. The entire program was under the direction of Richard Bates, a Morrell employee.

Eastern Firm Opens Its

New Unit at Albany, N. Y.

A major step in the expansion program of Joseph Carr's Sons, wholesale meat firm of Cohoes and Albany, N. Y., was completed recently with the official opening of the company's new Albany plant at 46 Spencer st., marked by an open house program. A feature of the new unit is its modern air-conditioned coolers, for which equipment was supplied by the Baker Ice Machine Co.

The firm, with parent company located at Cohoes, was founded in 1915 by the late Joseph Carr. Five of his sons—Maurice Z. Carr, Herman L. Carr, Theodore Carr, Benjamin Carr and Charles Carr—now compose the organization. The company makes a specialty of boneless beef and beef cuts.

PLANT GETS WAR BOND FLAG

In a ceremony at the Kansas City plant of the Cudahy Packing Co. on August 1, A. D. Challberg, superintendent, accepted a Minute Man flag on behalf of the plant employees for their record in buying war bonds. At least 92 per cent of the workers are purchasing war bonds and stamps regularly, according to a statement by Lieut. H. B. Eversmeyer, Army quartermaster depot.

Personalities and Events Of the Week

Chester C. Smith, 59, co-founder and former president of the Smith Packing Co., Sioux City, Ia., died a short time ago at his home in Los Angeles. He left Sioux City about ten years ago, after he and his brother, Morgan Smith, sold the company they had established in 1910. They owned and managed the company until 1932.

Robert Skadow is now affiliated with Oscar Mayer & Co., Chicago, as purchasing agent, assuming the position on July 13. Mr. Skadow was formerly with Bell & Howell Co., Chicago, manufacturers of motion picture equipment. He attended Northwestern University.

George John Splittorf, retired general manager and treasurer of the Cuyahoga Rendering & Soap Co., Cleveland, O., died at San Mateo, Cal., on August 6 at the age of 58. He had been residing in California for the past five years. Mr. Splittorf was affiliated with the rendering firm for 19 years.

The New Ulm Rendering Works, Inc., which has a modern plant at Redstone, Minn., has been leased to National By-Products, Inc., Des Moines, Ia., for a ten-year period. Incorporators and owners of the New Ulm concern include



SWIFT WORKERS ENJOY PARTY AT FT. WORTH

Members of the Arrow S club at the Ft. Worth, Tex., plant of Swift & Company, who served refreshments for the plant's recent "family party" at the Will Rogers memorial auditorium, take time out for a sip. Among those addressing employees at the gala event were J. H. Hall, manager, who spoke on "Imagination and Ideas," and J. O. Gunn, superintendent of the Ft. Worth plant.



INSTALLS NEW CUDAHY MANAGER

F. E. Wilhelm (right), first vice president of the Cudahy Packing Co., photographed as he arrived at Wichita recently to install J. A. Preston (left) as general manager there. The company has announced appointment of Harry O'Grady as general manager at Sioux City and C. E. McClure at Kansas City.

T. O. Streissguth, Dr. H. E. Schwermann, Dr. E. H. Gloss, I. E. Nelson and A. H. Schue. The company, formed two years ago, has a record of successful growth.

Albert Z. Baker, president and general manager of the Cleveland Union Stockyards Co., has accepted an appointment as a Class C director of the Federal Reserve bank of Cleveland. His term will expire December 31, 1944.

Stating that "the spread between the prices being paid to producers for meat on the hoof and the block prices being charged consumers is too wide," J. C. McDonald, Texas commissioner of agriculture, charged that "someone is profiteering in the marketing of finished meat and meat products." He declared that prices on the hoof "are about as cheap as they ought to be."

Thomas C. Boughan, for many years a member of the Cudahy Packing Co. operating division in charge of plant operations at several plants in the Middle West and at Los Angeles, is now associated with the Luer Packing Co., Los Angeles, in a similar capacity.

"Remember that the lads in the services and our Canadian prisoners of war need it more than you do," advises Byrne Sanders, the "Mrs. Consumer" of Canada's Wartime Prices and Trade Board, in asking housewives not to use corned beef. The nation's food wholesalers and retailers are cooperating with the government to return as much as possible of the product to central points.

Investigation by the Office of Price Administration of prices charged by 30 small meat packers in the Los Angeles area is in progress, as an aftermath of the recent agreement under which three of the national packers consented to audits of branch house sales as a basis for refunds in cases where above-ceiling sales had been made. Frank S. Balthis, jr., states' attorney for the OPA at Los Angeles, said the investigation had been prompted by consumer complaints that local retailers were overcharging them.

A "purely personal" opinion that the Canadian government might introduce meat rationing within the next few months was expressed recently by C. F. Bailey, director of a Dominion experimental station and chairman of the Maritime Beef Cattle Committee. He reported that the beef situation in Canada

is more critical than had been anticipated.

H. L. Lingo, who has been manager of Swift & Company's distributive unit at Dublin, Ga., for several years, has been named manager of the company's branch house at Johnson City, Tenn., effective August 1. He succeeds J. J. Carr, who was transferred to Dublin.

A recent newspaper advertisement by the Hughes-Curry Packing Co., Anderson, Ind., illustrated and identified 37 retail meat cuts and briefly told how to cook them. The ad also pointed out that meat is a nutritional food, "vital to defense workers and soldiers alike," backing up its contention with the familiar chart showing B vitamins in meat.

M. W. Smith, assistant manager, Morris & Co., Pittsburgh, recently spent two days fishing in the Allegheny river for bass before the cloudburst that flooded several counties on the Pennsylvania-New York state line. He also visited his son, who is taking a speeded-up course in advanced ROTC at Pennsylvania State College.

W. N. Yeager, president, the Henry Lohrey Co., Pittsburgh, and Leonard Baker, sales manager, attended an annual picnic staged by the United Service Stores at West Tarentum, Pa.

Smithfield Ham & Products Co., Smithfield, Va., processors of Amber brand Smithfield ham and deviled ham and James River brand Smithfield spread, has authorized the Carter-Thomson Co., Philadelphia, to place all its advertising.

Worcester Rendering Co., Worcester, Mass., was included among a number of manufacturing concerns in the state recently awarded safety banners by the Massachusetts Safety Council in recognition of group leadership in the council's industrial safety contest. More than 317 Massachusetts firms are enrolled in the competition.

W. E. Young, sales manager of Swift & Company's Seattle, Wash., branch, journeyed to Butte, Mont., for his vacation.

Two of the five sons of John Rheney Palmer, general manager, Moody Sausage Co., Augusta, Ga., are now serving in the U. S. armed forces. Robert N. Palmer is in the Air Corps at Meridian, Miss., while Herbert A. Palmer is stationed on Maui island.

George S. Wright has obtained a certificate to conduct business at 2510 Cleveland ave., National City, Calif., under the name of Pioneer Packing Co.

Work now in progress on Packara ave. in St. Joseph, Mo.'s packingtown will make it "just like any uptown or city street, but wider and more practical than most," according to George Damsel, general manager for Armour and Company. Higher curbsings, a better drainage system and improved parking facilities are among features of the renovation program.

C. C. Roach, chief engineer for Swift & Company at the Oklahoma City plant, died recently at his home of a heart ailment as he was preparing to leave for work.

August 1 marked the tenth anniversary of the Indianapolis, Ind., branch of the Kuhner Packing Co., Muncie, Ind. The branch is under the capable direction of Mike Werner.

G. H. Dunlap, Jr., Co., Chicago provision brokerage firm located at 327 S. La Salle st., announces that its new telephone number is Wabash 0102.



Friends of Dave Pollack, a well-known "TEE-PAK" representative, will be interested to know that he has taken leave of his position with Transparent Package Co., Chicago, to accept his commission as a

captain in the corps of engineers, U. S. Army. Capt. Pollack has left for his post in the East. He takes with him the good wishes of friends in the industry.

Robert H. Crawford, one of the founders of American Stores Co., Philadelphia, died on July 26.

Carl B. Nalls, St. Louis, is now assistant meat inspector at the Ocala, Fla., unit of Swift & Company. Increase in business made it necessary to add to the inspection force.

The new Pete Smith film, "Barbecue-Cues," starring Max Cullen, National Live Stock and Meat Board, will be shown on August 18 at the following Chicago theaters: Gateway, Congress, Pantheon, Nortown, Belmont and Tower. The showings were originally scheduled for August 11.

Bendix Miller, 65, owner of the Miller Meat Packing Co., Oakland, Cal., died on July 31 at the Peralta hospital following a long illness. A native of Norway, he went directly to California after arriving in this country and started the business more than 30 years ago.

Ralph Heindl, Armour and Company representative of Beaver Dam, Wis., had the unusual experience of having a 7½-lb. northern pike leap into his boat while fishing on Lake Minnissippi near Hustisford recently. Ralph's story is corroborated by several fellow anglers who were with him at the time.

KNOW YOUR



OF WET SURFACE MAINTENANCE

Paint, Protect, Preserve

WALLS AND MACHINERY WET OR DRY

Stop deterioration due to moisture and oxidation — eliminate bacterial and fungus growth — change rust, dampness and ding to glistening porcelain-like surface by applying amazing new

Damp-Tex Enamel. Damp-Tex adheres to any wet surface, helps force out moisture, then dries into a tough glossy film that lasts for years despite constant washing.

**WITHOUT LOSS OF
TIME OR PRODUCTION**

**FINISH THAT LOOKS
LIKE PORCELAIN!**

Quickly

WITH A

Quality

**Use Damp-Tex At Our Risk!
MONEY-BACK GUARANTEE OFFER**

On your initial order we will ship one gallon of Damp-Tex at \$4.95 or five gallons or more at \$4.85 per gallon. Freight allowed 5 gals. or more. Points West of Rockies add 25c per gallon.

We guarantee that when applied according to directions, Damp-Tex will do everything we claim for it, or upon notification we will give you shipping instructions for unused balance, and cancel charge for amount used, or if paid for, money will be refunded.

* Pre-treated Damp-Tex 10c per gallon extra.

**MAIL COUPON FOR
TRIAL
ORDER**

STEELCOTE MFG. CO., ST. LOUIS, MO.
Please ship at once

Gals. Damp-Tex @
under your money back guarantee
on 5 gallons or more.

\$4.95 for one gallon
\$4.85 per gallon in 5 gallon cans
Freight allowed

COMPANY _____
INDIVIDUAL _____
CITY _____
STATE _____

*Points west
of Rockies
add 25c
per gal.

First Dehydrated Beef Order to Swift

DEHYDRATED beef for U. S. government orders will be produced according to the continuous controlled-temperature process developed in the Chicago plant of Swift & Company, which has been awarded a contract for 80,000 lbs., first federal purchase of the new meat product, it was announced this week.

Consultation among technicians in the meat industry, the U. S. Department of Agriculture and equipment

manufacturers resulted in several proposed methods of dehydration. The method submitted for government approval, and developed by H. H. McKee and Chicago associates of Swift & Company has been adopted. The company intends to protect the process by patents but will make it available without royalty during the war emergency to meat packing companies having proper equipment.

Chief principle of the new process, Swift officials state, is that it is a continuous operation which involves precooking of cubed fresh beef at relatively low temperatures, immediately followed by grinding and slow drying.

Temperatures are controlled throughout the operation and are low enough to permit further cooking of the dehydrated product in preparation for table use. After drying, the product is hermetically sealed in tin containers for export. The same principles are said to be generally applicable to dehydration of pork, for which the FSCC has indicated it may soon ask bids.

Dehydration of the entire boneless beef is now possible and compressed packaging of the product saves up to 90 per cent of the ship cargo space formerly used to carry and refrigerate fresh beef sides and quarters, according to L. W. Bermond, manager of Swift's Chicago plant.

The process developed in cooperation with the U. S. Department of Agriculture now makes possible the production of beef in dehydrated granular form, Mr. Bermond said, so that the meat contained in ten shiploads of World War I days could be stowed in the hold of a single merchantman today.

The new product does not need refrigeration on long ocean voyages. It is appetizing and may even be eaten just as it comes from the container, and hence is well adapted to field rations. Addition of water restores the meat to the consistency of ground fresh beef and in that form it can be served as meat loaf, patties, hash or any other type of dish in which ground meat is used.

The dehydrated product is more than 55 per cent protein, according to scientists in Swift & Company laboratories, and meets specifications of the U. S. Department of Agriculture. Preparation begins with cubing the fresh beef and precooking it for 30 minutes or more at 165 degs. F. This low temperature preserves nutritional properties of the meat, Swift technologists point out.

Fine-grinding the precooked meat and exposing it to streams of air at regulated temperatures in specially built rotary drying machines conclude the processing. The meat is then granular, contains only ten per cent moisture and is ready for packaging, compressing, and vacuum sealing in containers.

Drying equipment for the new dehydration process was made by the Link Belt Co., Chicago, through whose cooperation engineering service on the drying operations was supplied.

WAXED PAPER SITUATION

With the government using enormous quantities of paraffin to wax shells and protect lend-lease food shipments, and with imports of some of the best high melting point waxes from India cut off, the outlook for future supplies of waxed paper is not encouraging, according to Kalamazoo Vegetable Parchment Co. The firm is one of the world's largest users of paraffin wax.

There's a
VILTER Engineer
near by ... and
willing to serve **YOU!**

Before American men can build the planes, tanks, guns, and boats that are going to win this war, they must be well fed.

Your job is to keep your equipment at its peak performance level, to supply them with the fresh healthful food that will give them the energy needed to perform the tasks that we, as Americans, have to do.

Have a VILTER Engineer check your refrigeration system for its efficiency ... even though it may not be a Vilter installation.

We've a job to do ... You've a job to do. Let's get together!

There's a VILTER Engineer near by
and willing to serve **YOU!**

The Vilter Mfg. Company

2118 South First Street
Milwaukee, Wisconsin

Offices in Principal Cities





Color that says

"THE FLAVOR'S THERE"

Before they buy, they anticipate the taste with their eyes. Having exactly the right color—always uniform—is the best way to capture customer interest.

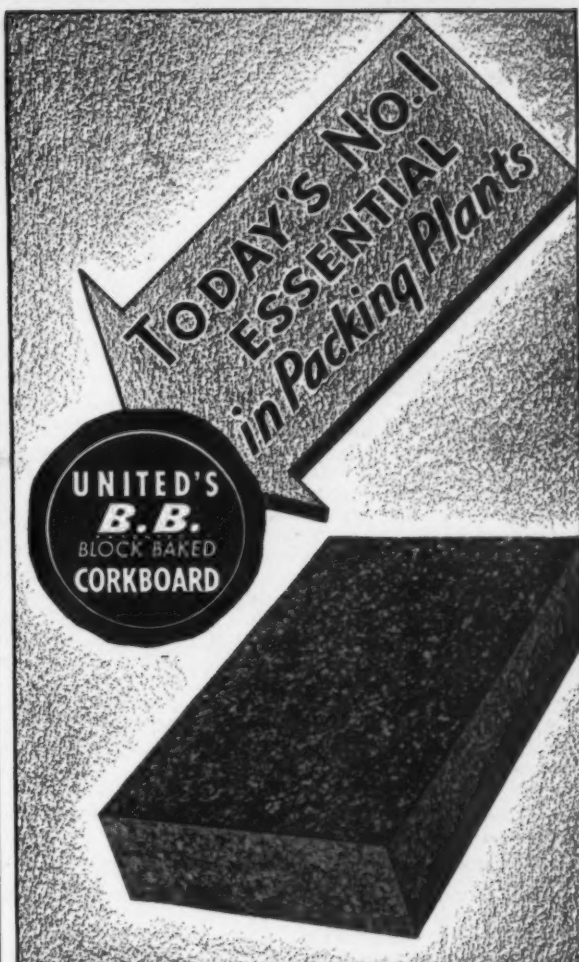
National's U. S. Government Certified Colors . . . the food industry's oldest and most complete line . . . includes every Primary Color and Blend to meet your requirements of shade, strength and uniformity.

National Technical Service welcomes the opportunity to give you constructive help in solving your color problems with exactly the right shades for maximum sales appeal. Your inquiry is invited.



Certified Food Color Division
NATIONAL ANILINE DIVISION
 ALLIED CHEMICAL & DYE CORPORATION
 40 Rector Street • New York, New York

BOSTON	PHILADELPHIA	GREENSBORO	CHATTANOOGA
PROVIDENCE	SAN FRANCISCO	ATLANTA	PORTLAND, ORE.
CHICAGO	CHARLOTTE	NEW ORLEANS	TORONTO



With present day demands for packing plant products, it is more important now than ever that only the most efficient and effective insulation be used. For proper preservation of these products helps protect the huge investment in perishable meat and allied foods held in cold storage for the armed forces and civilian needs. UNITED'S B. B. Corkboard helps maintain correct temperatures in scores of packing plants everywhere, because of its exceptionally high insulating qualities, and long-term economy.

UNITED

CORK COMPANIES

KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation

SALES OFFICES AND WAREHOUSES

Albany, N. Y.	Cincinnati, Ohio	Milwaukee, Wis.	Pittsburgh, Pa.
Baltimore, Md.	Cleveland, Ohio	New Orleans, La.	Rock Island, Ill.
Boston, Mass.	Hartford, Conn.	New York, N. Y.	St. Louis, Mo.
Buffalo, N. Y.	Indianapolis, Ind.	Philadelphia, Pa.	Waterville, Me.
Chicago, Ill.	Los Angeles, Calif.		



Recent WPB and OPA Orders Affecting the Meat Industry



CASINGS, fats and oils, shortening, glue stock and dried blood were among the materials of interest to the meat packing industry which were the subject of recent orders by the War Production Board and the Office of Price Administration:

IMPORTS.—Many animal products and by-products are on the list of items of import which have been placed on an emergency shipping priorities list by WPB. Only items on the list will be assigned space that becomes available on ships controlled by the War Shipping Administration which are bound for the United States. The list includes canned corned beef, sheep and lamb casings, crude bones and hoofs and horns, hog bristles, wet and dry cattle hides, glue-stock, goat and kidskins, horsehides, kip-skins, sheep and lamb skins, mutton tallow, oleo stearine, shearlings and a number of vegetable, animal and marine fats and oils.

CASINGS.—Packinghouses selling second cut and stump ends of sheep casings in an uncleaned state, which did not have an established price for this type of product in March, 1942, must determine their maximum prices by provisions of the General Maximum Price Regulation, according to OPA. The price agency explained that due to demand

for surgical gut sutures, second and stump cuts—normally used as sausage casings—are now being sold uncleaned for manufacture into sutures. In the past, first cuts have been used.

FATS AND OILS.—Fats and suet collected at slaughterhouses, etc., are not covered by Maximum Price Schedule 53 (fats and oils), since they are fat or oil bearing material rather than raw fats. Thus, shop fats, suet, slaughterhouse fats, butcher shop and poultry offal and bones and fallen animals are not covered by this schedule, but by GMPR where sold to an industrial consumer, except that sales of such materials by the Army and Navy, and all sales of fallen animals by any seller, are exempted from GMPR.

SHORTENING.—According to a recent OPA interpretation, shortening composed of animal or vegetable oils, are fat and oil products in the finished form and as such are exempt from operation of Maximum Price Schedule 53.

GLUE STOCK.—OPA recently issued an interpretation of Maximum Price Schedule 68 stating that the schedule applies only to grades of hide glue stock listed, and not to dried sheep trimmings and dried cattle trimmings.

DRIED BLOOD.—Soluble dried blood (blood from slaughterhouse kill which is both soluble and dried) and blood adhesives were placed under complete allocation control by WPB in General Preference Order M-192. Producers and distributors must report deliveries on Form PD-601 by the twentieth of each month, and requests for allocation must be filed on Form PD-600 with WPB by the fifteenth of the month preceding the month in which delivery is sought. Allocation becomes effective for the month of September.

TO STUDY NUTRITION VALUE OF CANNED FOODS

Placement of financial grants with the universities of Arizona and Wisconsin for a research program to study the nutrition values of canned foods is announced by the National Canners Association. A research program has been worked out by a committee representing the Association, assisted by scientific advisers, and other grants are expected to be made in the near future. The program is being financed by the National Canners Association and the Can Manufacturers Institute.

First phase of the work at Wisconsin and Arizona will be the assaying of about 25 fruit, vegetable and seafood products for six vitamin factors—A, C, thiamin, riboflavin, niacin and pantothenic acid. Assays also will be run on important minerals. It is estimated that 30,000 samples from all parts of the country will be taken during the year. Later research work on vitamin content of canned food products may also include canned meats.

Dr. H. R. Kraybill, American Meat Institute, is among members of a scientific advisory committee set up to assist in formulating the program.

New Date and Place Are Set for Safety Meeting

The new dates for the Thirty-first National Safety Congress and Exposition in Chicago are October 27, 28 and 29, 1942. The change of dates for the Congress was made necessary when the U. S. Army Air Corps, early in July, took over the Stevens and Congress hotels for the duration of the war.

The new headquarters will be the Sherman hotel, where all delegates will register and where the exhibition as well as a great many meetings will be housed. Meetings will also be held in the La Salle and Morrison hotels, both of which are close to the headquarters hotel.

Because of the greatly increased space available, it has not been necessary further to streamline the Congress. All sessions originally planned for the three-day meeting will be held. Actually, the only changes necessary were those of locations and dates, since all sessions will be held at the same hours as planned for the original three-day meeting.



Canned Specialties continue to shatter all existing production records...heavy demand under the lend-lease program and the urgent needs of the fighting forces command your immediate investigation of FEARN Seasonings! Talk to a Fearn Representative today and learn how to profitably cash-in on this record-breaking market!

A
L
Q
U
A
L
I
T
Y
E
N

Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701 707 N. Western Ave. Chicago, Ill.



The Finest

**THAT SKILL AND
EXPERIENCE CAN BUILD**

To our Railroads, America pays thankful tribute! They are doing a magnificent job in speeding troop and war material movement. Since pioneer days, our railroads have led the world in quality, efficiency and capacity. They are the finest that skill and experience can build.

But for these railroads—the shops that build locomotives, cars, rails and equipment there had to be an abundance of water. With amazingly few exceptions, it was Layne who designed and built their Well Water Systems. Layne Wells and Pumps are famed for their high efficiency, long life and low upkeep cost.

Layne Well Water Systems, like our great American railroads are doing a magnificent job. They are standing up to unmerciful treatment—day after day and month after month of continuous full capacity operation. It is in this tragic period of emergency that Layne reliability, skillful design and rugged construction is most appreciated. Thousands of Layne Well Water Systems are serving railroads, factories, municipalities, irrigation projects and both the Army and Navy. For late catalogs, bulletins, folders, etc., address.

LAYNE & BOWLER, INC.
Memphis, Tenn.

**LAYNE
PUMPS & WELL
WATER SYSTEMS**

Affiliated Companies

Layne-Arkansas Company.....Stuttgart, Ark.
Layne-Atlantic Company.....Norfolk, Va.
Layne-Bowler New England Corp.....Boston, Mass.
Layne-Central Company.....Memphis, Tenn.
Layne-Northern Company.....Milwaukee, Ind.
Layne-Louisiana Company.....Lake Charles, La.
Layne-Louisiana Well Company.....Monroe, La.
Layne-New York Company.....New York City
Layne-Northwest Company.....Milwaukee, Wis.
Layne-Ohio Company.....Columbus, Ohio
Layne-Texas Company.....Houston, Texas
Layne-Western Company.....Kansas City, Mo.
Layne-Western Co. of Minn.....Minneapolis, Minn.
International Water Supply, Ltd.....London, Ont.

Casey's Address and Convention Summary

(Continued from page 16.)

he permits us to go into the Emergency Court of Appeals and show that the present market on hogs is \$15 per cwt., Chicago basis, that it is unfair, inequitable, capricious and confiscatory to place a ceiling on dressed pork and pork cuts at a Chicago basis of \$13.15. If the President and the Administrator Mr. Henderson and the Secretary of Agriculture are aware of these facts, why does not Mr. Henderson, or Mr. Wickard, or the Congress, or the President, give us adequate relief? . . .

"At a meeting of this emergency conference held in Washington, on July 30 the conference went on record by resolution that we recommend to the Office of Price Administration that prices on live hogs be fixed on a basis that is not only fair, but liberal to the producer; that the maximum prices on dressed pork and pork products at the point of slaughter be determined by application to the prices so fixed of a fair and reasonable conversion formula with such allocations that may be necessary; and further, that if maximum prices are not fixed on live animals, then, that we be allowed to operate on the cost-plus principle, and by application of said conversion formula to the unregulated prices which are paid for live animals.

Reservations on Zoning

"The conference does not endorse the zone system of pricing unless it is accompanied by a regulation that will insure the recognition of price differentials which are designed to cover the type, trim, and quality of the meat produced by local packers. In other words, if the Secretary of Agriculture will not put a stop to advances in livestock, then we want the Administrator to give us, wherever we are located, a cost-plus basis and then to tie up the available supply of livestock with allocations which will not permit any one packer, or any part of the industry, to buy more than its percentage of livestock and cow bologna material, than it had based on the year 1940, whatever the percentage of the whole crop may be. Then each packer or sausage manufacturer will be allowed that percentage based on the 1942 crop.

"This formula will prevent any packer or manufacturer from getting more than his share, and will remove at least a part of the cause of some packers taking more than their average volume based on 1940, this formula to hold for the duration. Messrs. Henderson and Wickard will find it difficult to accept this formula, because of their fear that Mr. Henderson will have to puncture retail ceilings.

"Mr. Henderson must know that it is inevitable that, with purchasing power up, he cannot restrain forever the onslaught of an increasing purchasing power, any more than he can restrain

C-D

TRADE MARK

THE QUALITY TRADE MARK



**For Grinder Plates and Knives
that Cost Less to Use**

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann

2021 GRACE ST., CHICAGO, ILL.

unlawful acts without proper policing. The country is having an ever increasing number of violators, or black markets, and Mr. Henderson has not, or will not, be able to police them or restrain them any more than he can 'hold back the tides of the Atlantic Ocean with a pitchfork.'

"Messrs. Henderson and Wickard must know that they are going to have some degree of inflation and it is unfair for them to force slaughterers and processors of meats to bear the loss through a lack of ceiling on livestock or a correlated ceiling on dressed pork and beef and the products of each. Mr. Henderson should know that it is only fair that with purchasing power advancing rapidly, consumers, having been placed in a better position, should pay at least part of their improved gains to obtain the things they need.

"It is for you gentlemen to go to work on a constructive program that will be fair and equitable and insist that the authorities in our government give us relief. During the last week several company members of this conference have been obliged, under the pressure of labor, to grant advances in wages, under the threat of strikes. Mr. Henderson has been told of labor demands and we have asked him if we would be allowed to add these extra labor costs to our sub-normal ceilings; we were told that we could not do so. And so we find the Congress afraid to restrain the producer and we find Messrs. Henderson and Wickard thus far inactive on our behalf.

Secretary Wickard's Views

"Over the signature of Claude R. Wickard, Secretary of Agriculture, dated August 1, published in the *Washington Post*, the Secretary stated 'that he proposed a ceiling on livestock some months ago and that it was a feeling at the time, that if ceilings could be established on live animals OPA could then determine the fair margins necessary to carry out the processes of trade from that point to the consumer of meat products.' He further stated that this did not fit into OPA's over-all plan of fixing ceilings at retail and wholesale levels. Thus the responsibility for the squeeze on the packer is passed from the Secretary to Mr. Henderson and the latter in many interviews has passed the buck back to Mr. Wickard. There would seem to be a decided lack of cooperation or coordination between the two governmental agencies. The slogan is now Wickard to Henderson, and Henderson to Wickard.

"Mr. Wickard in his letter to the *Washington Post* states:

"I am very confident that when the huge crop of hogs begins to go to market this fall most of the present difficulties arising from the fact that we have unusually heavy demands for meat in a low supply season will be overcome. At the same time, however, new problems will arise, particularly the problem of handling this year's record crop. To put it mildly, we shall need all the slaughterhouse facilities

available. There are 18½ million more pigs being farrowed this year than ever before. We are, therefore, taking steps to keep in business some packers who might be squeezed out by current seasonal conditions. We propose to enable them to stay in business by commissioning them to do custom packing for the government account until such time as the seasonal conditioning corrects itself, so that their facilities will be available when the heavy flow of hogs begins this fall.'

"By this line of reasoning the Secretary must mean that when the heavy crop of hogs comes to market, this heavy crop will be purchased by the processor at greatly reduced prices. If this is his thought, and if this will be an actuality, then he believes that the troubles will be over and that everybody will be happy. It seems to me that he has not gone far enough in his planning. We have actually had more hogs this year, and more hogs have been slaughtered this year than in several years past, and yet, with this increase in number, prices have continued to advance.

"If, as has been predicted, this heavy hog crop will not be adequate to supply the increased domestic demand and demand for lend-lease and military requirements, then the law of supply and demand will still be operating and as the demand will exceed the supply the livestock will definitely hold its present levels or go considerably higher. Who is to predict at this time that the livestock crop for 1943 will be ample to take care of the ever-growing domestic demand and that from the allies?

"If there are grain crop failures or disease should hit our flocks, then what! It would seem to be necessary at this time to close the gap of spreading inflation by planning ahead out of our present experience and place a ceiling on agricultural commodities, which is the big leak in the control of an all-out pegging of prices.

Amend, Amend—and Amen

"We shall then be through with trial and error period. The whole ceiling plan of Mr. Henderson has proved a failure because we did not have a complete closure of the ceiling ring. This should be apparent to Mr. Henderson for the reason that his first plan was changed within a week or two after it was set up and he continues to amend, amend, amend and we would like to have him now say amen. . . .

"I predict that if lend-lease, military needs and the needs of the civilian population continue on the present basis, the so-called record crop of 105 million hogs for this packing will not cause a sharp drop in the hog market. Why, therefore, do not Messrs. Henderson and Wickard give us, as the President was reported to have stated that we were entitled to, and could obtain, quick and adequate relief through the new Emergency Court of Appeals?

"Must we now appeal to the President for relief?

"This vast business, scattered as it is throughout the country, cannot last many more days unless relief is given. Our credits have been impaired, our funds have diminished and it will be a tragedy for us as well as to the government and military forces unless relief is given immediately."

Wilbur La Roe, general counsel for the emergency conference and the association, then spoke briefly on the legal aspects of price ceilings and declared that the Secretary of Agriculture has primary responsibility for fixing prices on agricultural products since his prior approval is necessary for any action taken by the Office of Price Administration. He outlined the possibilities of relief from the "squeeze" through legal action, but indicated that resort to the regular courts would probably be unfruitful, and that the Emergency Court of Appeals should hear the packers' case.

La Roe on Legal Aspects

Mr. La Roe mentioned several specific ways in which independent packers have suffered under the price ceiling setup, including the high ceiling advantage possessed by some packers at the beginning, differentials on FSCC purchases, reduction in the ceilings on hides and the custom slaughtering regulation.

While declaring that the new association would speak for independent packers with a strong voice, Mr. La Roe asserted that there is no gain in insupportable accusations against others in the industry.

Following Mr. La Roe's talk, the general counsel presided over a general panel discussion in which he questioned Fred M. Tobin, president, Rochester, Albany, Tobin and Esterville Packing Companies; G. William Birrell, secretary-treasurer, Ch. Kunzler Co.; George A. Casey, president, John J. Felin, Inc.; G. W. Cook, general manager, Emmart Packing Co., and H. W. Jameson, president, David Davies Co., on various aspects of the ceiling situation.

Packers attending the convention then met at five luncheon meetings and elected regional directors and nominated regional vice presidents (see page 31).

The Tuesday afternoon talks of Grover B. Hill, Department of Agriculture, and Charles M. Elkinton of OPA will be found on pages 16 and 17.

The Wednesday morning session was devoted to an explanation of plans for the new organization, consideration and adoption of the by-laws, including the bases for membership, and a luncheon.

Mr. La Roe gave a brief, off-the-record talk at the luncheon. Karl Seiler, president, Karl Seiler & Sons, made a forceful presentation of the sausage manufacturers' views in regard to Maximum Price Regulation No. 169. He pointed out that the sausage manufacturer is being injured because he has no facilities for canning, because of the custom slaughtering prohibition and because of the 30 per cent rollback in prices under MPR 169. He declared that less than 30 per cent of sausage in-

redients are beef and veal and urged that a separate price regulation be set up for sausage.

Mr. Seiler asserted that the government and the people of the United States need the sausage manufacturer because he buys some of the packers' by-products and helps the meat business to operate economically, relieving some of the expense load on carcass meat. Sausage, he said, is the "workingman's meat" and there will be more hidden hunger if it is taken from him.

Union Leader Speaks

Patrick E. Gorman, president of the Amalgamated Meat Cutters and Butcher Workmen, reported to have 135,000 packinghouse workers as members, spoke during the closing session of the convention and offered two alternative methods for clearing up the price ceiling situation:

1.—Puncture existing retail and wholesale ceilings.

2.—Place ceilings on livestock.

Commenting that for the first time in the history of the packing industry, small concerns cannot comply with government regulations and remain in business, Mr. Gorman declared:

"Far be it from me to make any unkind statement concerning Mr. Henderson's sincerity in the matter of price ceilings, but the application of his plan as it affects the meat packing industry, as well as the plan itself, is just about

as haywire, screwy and nonsensical, as any plan that ever emanated from our nation's capital . . . you can't fill a kettle with water—you can't seal the top on that kettle—you can't burn a fire beneath it where the temperature constantly rises in much the same manner as the cost of livestock is rising to top against a ceiling, without there being a hell of a blowup some place. . . .

"Upon the re-alignment of the price ceiling question we know depends the continuance of hundreds of independent packing plants as well as the preservation of jobs for the thousands of our membership you gentlemen here employ. For more than four months the research and statistical department of our international union, which is located in Washington, has made every reasonable approach to those who could help in the situation, but have received little encouragement. If Mr. Henderson's generals are approached and told of the chaotic condition that is developing in the industry, we are usually given a reply, of which the synonym would be 'Aw Nuts.'

"If we approach the aids of the Secretary of Agriculture, or the Secretary himself, they tell us that they realize the situation is something that will have to be met, if only temporarily. Then they suggest that we take up the matter with Mr. Henderson, which, of course, is an engagement in the age-old game of 'passing the buck.' Four months ago our research department made sev-

eral recommendations to the meat division of the Office of Price Administration and the Department of Agriculture . . . we supported those of the industry who were requesting that a price ceiling be set on livestock, together with an allocation of supply.

"Since our first proposal most of the government officials confidentially admit to us that the present price regulations as they concern meat products are ineffective and are among the major causes of the present dislocation of the meat industry. If government officials admit that the present price ceilings are ineffective, then they must know that the business of hundreds of packers is in danger of ruin—and if this is so, then why in blazes don't they do something about it?"

Select Association Officers

Policies of the new association were discussed at the afternoon session and the following list of officers and directors was announced:

OFFICERS

President, George A. Casey, John J. Felin & Co., Philadelphia, Pa.

First vice president, F. M. Tobin, Rochester Packing Co., Rochester, N. Y.; Tobin Packing Co., Estherville Packing Co., and Albany Co.

Vice presidents: Central division, Earl Thompson, Reliable Packing Co., Chicago; Eastern division, A. H. Merkle,



FULLERGRIP™ Ham Mould CLEANING BRUSH

FOR USE on single brush or commercial three-brush machines. A new design core that provides for refilling by your mechanic. Extra Fullergript Refills may be stocked for quick application to the original Fuller cores. No need to buy extra cores. Fuller Brush Refills contain heavier pack of material, held in indestructible steel backing. Will outwear ordinary brushes four to seven times.

Also try our complete line of Floor Brushes,
Mops, Dusters and the famous Fuller Fiber Broom.

The FULLER BRUSH Company
Industrial Division, Dept. 8 C
3596 MAIN STREET HARTFORD, CONN.

WHEN YOU'RE
PLANNING ON
LOW-TEMPERATURE
INSULATION
LOOK INTO



One of the most important decisions you have to make in planning low temperature control is insulation. You therefore want the one insulation that meets every requirement and lives up to your highest expectations. Make your own comparisons and you, too, will select PALCO Wool Insulation.



SEND TODAY FOR SAMPLE & LITERATURE

THE PACIFIC LUMBER COMPANY
Dept. D, 100 Bush Street, San Francisco, California
CHICAGO • LOS ANGELES • NEW YORK



Merkle, Inc., Jamaica, L. I., N. Y.;
Midwestern division, A. B. Maurer,
Maurer Packing Co., Kansas City, Mo.;
Southern division, W. C. Faulkner,
Faulkner Packing Co., Dothan, Ala.;
Southwestern division, Henry Neuhoﬀ,
jr., Neuhoﬀ Bros., Packers, Inc., Dallas,
Tex., and Western division, A. T. Luer,
Luer Packing Co., Los Angeles, Calif.

Secretary, C. B. Heinemann, Wash-
ington.

Treasurer, G. William Birrell, Ch.
Kunzler Co., Lancaster, Pa.

General counsel, Wilbur La Roe,
Washington.

DIRECTORS

CENTRAL DIVISION: H. W.
Jameson, David Davies, Inc., Columbus,
O.; Harley D. Peet, Peet Packing Co.,
Chesaning, Mich.; Arthur Sears, Elk-
hart Packing Co., Elkhart, Ind.; Carl
Weisel, Weisel & Co., Milwaukee, Wis.;
F. E. Wernke, Louisville Provision Co.,
Louisville, Ky.

EASTERN DIVISION: George A.
Casey, John F. Felin & Co., Inc., Phila-
delphia, Pa.; Arthur S. Davis, E.
Greenebaum Co., Inc., New York; Sid-
ney H. Rabinowitz, Colonial Provision
Co., Inc. Boston; W. E. Reineman,
Fried & Reineman Packing Co., Pitts-
burgh, Pa.; W. F. Schluderberg, Wm.
Schluderberg-T. J. Kurdle Co., Balti-
more, Md.

MIDWESTERN DIVISION: Ben
Anderson, Superior Packing Co., St.

Paul; F. J. Clark, Tobin Packing Co.,
Fort Dodge, Ia.; E. E. Fanestil, Lincoln
Packing Co., Lincoln, Neb.; George L.
Heil, jr., Heil Packing Co., St. Louis;
A. B. Maurer, Maurer Packing Co.,
Kansas City; Sam S. Sigmund, K & B
Packing & Provision Co., Denver, Colo.

SOUTHERN DIVISION: George
Abraham, Abraham Bros. Packing Co.,
Memphis, Tenn.; W. Louis Ballentine,
Ballentine Packing, Greenville, S. C.;
E. H. McCranie, McCranie Bros. Inc.,
Waycross, Ga.; Geo. Naegle, Smith,
Richardson & Conroy, Inc., Miami, Fla.;
Lorenz Neuhoﬀ, jr., Neuhoﬀ, Inc., Sal-
lem, Va.

SOUTHWESTERN DIVISION:
R. C. Banfield, Banfield Bros. Packing
Co., Tulsa, Okla.; S. J. Edwards, Wright
& Patterson, Inc., Dallas; W. F. Dixon,
Dixon Packing Co., Inc., Houston; R. W.
Minton, Blue Bonnet Packing Co., Fort
Worth; J. E. O'Neill, Mission Provision
Co., San Antonio.

WESTERN DIVISION: O. B. Joseph,
James Henry Packing Co., Seattle,
Wash.; J. Kampfer, Luer Packing Co.,
Los Angeles; D. E. Nebergall, Salem,
Ore.; Carl F. Cruse, Seattle, Wash.

The following were chosen to serve on
a liaison committee which will present
the views of independent packers to the
War Production Board, the Office of De-
fense Transportation and the Office of
Price Administration:

W. F. Schluderberg, F. E. Wernke,
F. B. Weiland, George Heil, jr., H. W.
Jameson, H. D. Peet and A. B. Maurer.

Elkinton on Ceilings

(Continued from page 18.)

on the basis of the reduced prices, we
should normally be able to expect a
reduction in hogs. By the middle of
October, two months hence, the heavy
run of hogs will have commenced. That
looks like a long time to most of you,
and it does to us, too. But when it does
come, it should, during the period of
the heavy run at least, eliminate that
aspect of the problem.

"Many members of the packing in-
dustry, and perhaps a great majority
of this group, are convinced that a price
ceiling on hogs is absolutely essential
to their continuation in business. I
couldn't be here this morning. If I had,
I would probably have stated that last
sentence more emphatically now. Other
members of the industry are equally
firm in their conviction that hog price
ceilings would not be in the interest of
the industry or any part of it. There
again, we are subject to those pressures
from both sides.

Allocation a Problem

"The Office of Price Administration
has at no time had a closed mind to the
issues involved. The problems which
would be associated with such a ceil-
ing would be greater than any we have
yet faced. The allocation of hogs which
would of necessity have to accompany
a hog price ceiling presents difficulties,
the solution of which no one has had

MAKE THIS JUMBO PORK SAUSAGE ROLL



Pork Sausage Meat in Heavy Duty ZIPP Casings

Now you can put up your pork
sausage meat in this handy, hand-
some, fast-selling package.
Heavy-Duty ZIPP Casings have
plenty of strength to carry a
three or five pound load... and
won't weaken from penetration
of moisture or fat. They're sani-
tary, cheaper than cloth bags,
and can be much more attrac-
tively printed. Ask us for Heavy-
Duty samples... for pork sau-
sage or other large sausages.



IDENTIFICATION, INC.

4541 N. Ravenswood Ave.

Chicago, Illinois

SOLVAY nitrite of soda

SOLVAY SALES CORPORATION • 40 RECTOR STREET, NEW YORK, N. Y.

a clear perception. Who should get what hogs and when, and how to induce farmers to divert hogs to a given locality of slaughter at given intervals and at given weights, are questions which cannot be lightly answered. A chaotic condition in the matter of hog supply distribution could easily become a terrible reality.

"However, if such a step is believed generally to be a very last resort, a resort which is necessary as a possible method—and mind you, I say a possible method—of saving a large number of packinghouse facilities from going out of production, the Office of Price Administration will, with the permission and cooperation of the Secretary of Agriculture, attempt such a program. I assure you we have been reluctant to consider taking on the program. The difficulties involved have been such as to give anyone pause.

"There is one last subject that I would like to touch on very briefly. It is one of the most difficult that we have had to struggle with, because of the widespread misunderstanding of the complex factors involved. I would like now to review the provisions in Maximum Price Regulation No. 169, pertaining to custom slaughtering.

"Section 1364, paragraphs 5 and 7, of the beef regulation, requires that a slaughterer must adjust his dressing service charges to whatever extent is necessary in order that the final price paid for the carcass by the purchaser of the slaughtering service does not

exceed the ceiling price established for the given grade of cattle slaughtered. At the outset of this discussion of custom slaughtering, I wish to emphasize that we are keenly aware of the hardship imposed upon some dealers by this provision. We knew, when that provision was incorporated in the regulation, that it would work a hardship on a number of people. However, I propose to demonstrate that the removal of the custom slaughtering provision from Regulation 169 would inevitably lead to consequences much more serious than flow from its application.

Custom Slaughtering Rule

"After the effective date of Maximum Price Regulation 169, custom slaughtering increased by veritable leaps and bounds. This method of obtaining beef enabled non-slaughtering dealers who are accustomed or in a position to buy cattle—it enabled them to pay well above ceiling prices for beef carcasses thus obtained. This being the case, packers became increasingly loath to sell carcass beef at ceiling prices, a circumstance not at all surprising when the ceiling at the packer level could be circumvented by custom slaughtering. Meat dealers unaccustomed and ill-equipped to purchase live cattle are severely penalized by such a ceiling situation.

"A second and more vital factor, at least from I think the national standpoint, which is involved in the custom slaughtering policy relates to the gov-

ernment purchase of beef for the armed forces. This price control front has been held pretty well, I should say, despite pressure from the industry to raise army beef prices. Our primary defense in holding these prices has centered on a policy of maintaining beef prices for sales to the army at levels equivalent to civilian carload prices for the same or comparable products.

"It isn't necessary, I am sure, to remind this group, which has been so keenly aware of lend-lease pricing problems, that serious consequences would inevitably result from granting the armed forces permission to exceed domestic ceilings. Under such a policy, those who sell to the government are in a position to dominate the market to the detriment of those unable to make government sales.

"If we permit packer ceilings to be circumvented at the packer level, we must then grant the army an increase in prices. That could not be avoided. The cattle market cannot fail to reflect these increased prices, and the entire industry would suffer accordingly. Such a policy would, in our opinion, result in a de facto abandonment of all meat price ceilings below the sales to retailers. Needless to say, this circumstance would constitute a grave threat to the entire effort to control meat prices.

"Now, stopping at that point, and accepting the argument, which many of you will not, the question still re-



30 years of Superior Quality, Material and Craftsmanship is your guarantee of Satisfactory, Economical Performance

Details, literature, prices mailed promptly upon request.

KORREKT KUTTING MFG. CO.

GLEN ELLYN, ILLINOIS

**THE STANGE CHEF
IS AN IMPORTANT
COG IN THE ALLIED
VICTORY MACHINE**



Stange's Cream of Spice Seasonings give sausage, meat loaves and canned specialties that tasty "back home" flavor so important in maintaining the high morale of our fighting forces. *The Stange Chef is working overtime these days . . . but he can still supply his present customers with specific amounts of C.O.S. under the provisions of Conservation Order No.-127. Write him today . . . he's still at your service, too!*

WM. J. STANGE COMPANY

2536-40 W. MONROE STREET, CHICAGO, ILLINOIS

Western Branch: 923 E. 3rd St., Los Angeles • 1250 Sansome St., San Francisco

mains, how about the people who have relied wholly and entirely for the supply on custom slaughtering? What are they going to do for their product? I wish I had a satisfactory answer. There must be some answer, one which will not threaten the serious consequences to the whole meat price ceiling program in custom slaughtering work. Maybe it is allocation. If it is, that is what should be done."

MEAT RETAILERS' CONVENTION

Roy F. Hendrickson, Administrator of the Agricultural Marketing Administration, will address the opening session of the National Convention of Retail Meat Dealers, which will assemble at the Palmer House, Chicago, on August 17 for a four-day session. Mr. Henderson's topic will be "The Meat Emergency."

Other speakers scheduled to appear on the convention program include George A. Eastwood, president, Armour and Company, who will speak on "Meat—an Essential War Material"; Wesley Hardenbergh, president, American Meat Institute; Oscar G. Mayer, president, Oscar Mayer & Co., who will address the annual banquet on August 20; R. C. Pollock, general manager, National Live Stock and Meat Board, and Patrick E. Gorman, president, Amalgamated Meat Cutters and Butcher Workmen of North America.

Among government officials who will address the retailers are William R. Watkins, Special Assistant Attorney General; Henry Reimers, Office of Defense Transportation; B. Frank Kyker, chief, business education service, U. S. Office of Education, and J. Charles Laue, Office of Price Administration. Two films, "Hidden Hunger" and "There's Gold in Meat," will be shown.

H. F. Koerble, Milwaukee, is president of the association. The organization recently sent President Roosevelt a telegram requesting imposition of ceilings on livestock.

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

Hill on Ceilings

(Continued from page 18.)

and you feel an obligation to your customer. You value the trade you spent your life-time accumulating. You want to keep your plant intact, and I want you to keep that plant intact, because you have the greatest job ahead of you in processing the extra number of hogs and cattle that you have ever had in your life.

"It is going to take all the equipment that you have. It is going to take careful management, because you are going up against a lot of difficulties. You are going to have trouble with your transportation. You are going to have a lot of trouble in keeping sufficient labor, because there will be more and more of a drain on the labor supply, and I know that when you begin to lose your labor, it is pretty hard to fill the gaps.

"Now, as I met with various groups of you gentlemen—I have met with the greater portion of you here before—you suggested various things. One of the most pointed suggestions was that the lend-lease division iron out some of the inequalities in its purchasing program, which you said gives some men an advantage over others. I think perhaps you are right, because when that program was set up, it was a new program, and there was nothing to guide us, nothing except talking to the men in the business about how much it costs to do extra packaging, to change cures, disrupt the business, and take on a new line.

Differentials for FSCC

"The consensus of opinion among those who were interviewed, and I suppose there were some of you, was that it would take about 2c a pound to do that extra packaging, because the first meat and stuff we sent over wasn't sufficiently packaged. The packages tore up under the rough handling necessary under war conditions. We asked for better packaging and paid what we thought it would take to get it.

"However, as people got used to that kind of work, and settled down to it, and got their equipment going, it

became apparent that they could do it cheaper, and that it was giving some people an advantage over others. So at your suggestion, we adjusted the differentials along the lines that were suggested by you.

"I thought that would perhaps stop the upward movement of hogs, and a lot of the hog producers thought so too, and proceeded to give us the very devil about it. They got us by both ears immediately, for trying to lower the price of their product; and it did help for two days. I don't know which of you fellows laid off for two days, but the market did go down about 50c and stayed down for just two days, and then it went right back up.

Cut Down on Buying

"Well, we slowed down our buying. We accumulated a slight extra amount, or stock-pile as you might call it, for emergencies, and we used those stocks and slowed down on buying, at your suggestion. But it doesn't seem to have done very much good. It is possible that it will do more in the future, because a great many of the contracts were already out when this occurred; as time goes on, it may give some measure of relief. I sincerely hope it will. . . .

"But here is another side. There are 30 million people in America who are interested in production of agricultural products. It is about a third of the population, and on these, rests the responsibility for feeding the United Nations—for producing enough stuff to feed them and to take care of the sinkings that continue to go on. They have responded nobly. They are getting a good deal of abuse today, and they are accused of asking for unreasonable prices and raiding the treasury. But if any of you people are farming, you are not having a lot of trouble with your income tax. They haven't had for the last few years. They are getting good prices, but you have to have good prices when you step up your production. It is going to be hard for them to keep that production up. . . .

"So, those people with their side of the question are on one side saying, 'Don't do it,' while you men on the

CONSULTING CHEMIST

Analyses • Research • Consultation
SPECIALIST IN ALL MEAT PACKING
OPERATIONS, INCLUDING CANNING

JEAN E. HANACHÉ

82-03 165th Street, Jamaica, New York

CONFIDENTIAL SERVICE FOR THE MEAT PACKING TRADE

We like to have our customers think of us as they think of their attorney or accountant—as an integral part of their business. We take pride in the fact that we are entrusted with the preparation of the carefully guarded seasoning formulas which so vitally affect the success of meat specialties. Why not benefit by our wide experience and the fact that we have access to the world's finest natural spices. Write us.



H. J. MAYER & SONS CO.

6819 27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS
Canadian Sales Office • 140 Bay Street, Toronto • Canadian Plant, Windsor, Ontario

other side say, 'Go ahead and do it.'

"We have that responsibility that Judge La Roe talked of this morning. It is the United States Department of Agriculture. We have an obligation to you people; we have an obligation to the great body of consumers. It is our responsibility to help in every way we can to feed them, and to keep food going to our armies, and our allies, and then to the civil population.

We have an obligation in that same line—to try to keep production moving and keep processing moving. After all, you men are not a separate end of the production business

"The main thing here is difference in opinion of what will get the job done. The Department of Agriculture has never been convinced that setting the price on the raw material would accomplish the thing that you gentlemen, at least the majority of you, are convinced would solve the problem. . .

"My efforts in this matter, and the efforts of Secretary Wickard, have been trying to find the solution that will keep production moving, not to handicap it. He is interested, of course, even from just strictly an official standpoint, that you men be kept in business, because you are needed there. It is not that he wants to see you go broke, or to see you lose money. It is just simply that he doesn't agree with you on the procedure."

Meat Ceiling Developments

(Continued from page 13.)

consumption. He said the per capita estimate for 1942-43 was based not only on present and projected production, but also on demands for lend-lease and the armed forces.

At the convention of the National Independent Meat Packers Association in Chicago this week an OPA official outlined a tentative plan for revision of pork ceilings (see page 17). This may be issued within two weeks.

Other meat price ceiling developments of the week, and rumors of possible developments to come, included the following:

1.—OPA continued its consideration of the sausage manufacturing industry's plea for the removal of sausage products from under MPR 169 and the issuance of a separate regulation covering all sausage and prepared meat specialties. Although the sausage industry contends that it can stand only a 5 per cent rollback, rather than the 30 per cent called for by MPR 169, OPA officials are reported to feel that they must assure retailers' margins by the greater rollback.

2.—Beside its plan for uniform ceilings by market areas, OPA is also said to be considering the Chicago plus or minus plan which has been discussed at various times in THE NATIONAL PROVISIONER.

3.—It is reported that OPA is considering alteration of MPR 169 to provide for grading of prime and choice beef by representatives of the Agricultural Marketing Service, government grading agency, with possibly general supervision over all beef grading. Such an amendment would probably call for elimination of the AA grade in beef except for those packers unable to obtain Agricultural Marketing Administration service.

4.—Under a recent interpretation of MPR 148, the additions in prices allowed on sales to the FSCC are not allowed on sales to a processor who sells to that agency. Another interpretation issued by OPA states that a seller may use his price lists as the basis for determining his maximum prices even though he sold no product at the listed prices during the base period. A price list is one "upon the basis of which the seller made sales and deliveries" if it was actually in the hands of the seller's salesmen during the base period, and was actually referred to by them in determining prices.

5.—Government purchases of corned beef hash in 5½-lb. cans, meat and vegetable stew in 30-oz. cans, meat and vegetable hash in 6-lb. 12-oz. cans, chili con carne in 6-lb. 8-oz. cans and Emergency Field Rations 1, 2 and 3 in 12 oz. cans, have been exempted from the General Maximum Price Regulation until January 1, 1943.

STOCKINETTE BAGS

BEEF • VEAL • LAMB

HAM • SAUSAGE • FRANK

WRITE TODAY FOR PRICES AND SAMPLES

CINCINNATI COTTON PRODUCTS CO.

CINCINNATI, OHIO



A COMPLETE VOLUME

of 26 issues of THE NATIONAL PROVISIONER can be easily filed for reference to items of trade information or trade statistics by putting them in our

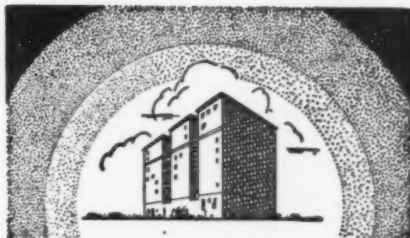
New Multiple Binder



Simple as filing letters in an ordinary file. Looks like a regular bound book. Cloth board cover and name stamped in gold. Priced at \$1.75, postpaid. Send us your orders today.

No key, nothing to unscrew. Slip in place and they stay there until you want them.

THE NATIONAL PROVISIONER 487 South Dearborn St. Chicago, Ill.



HOTEL PHILADELPHIAN

• All Rooms completely refurnished and redecorated. You will immediately sense and enjoy its hospitable atmosphere which has marked The Philadelphia as a truly fine modern hotel. Located within a five-minute ride to everything worthwhile, yet away from disturbing noise.

600 ROOMS with bath and radio \$3.00 up
COMFORTABLY AIR-CONDITIONED
Lounge and Restaurants

DANIEL CHAMFORD, III, Manager

1216 AND 1218 N. 1ST ST. PHILADELPHIA

TO EXECUTIVES: NOW YOU CAN HELP

Even More...

**New Treasury Ruling Permits Purchases
UP TO \$100,000, in any Calendar Year, of
Series F and G WAR BONDS!**



The Treasury's decision to increase the limitations on the F and G Bonds resulted from numerous requests by purchasers who asked the opportunity to put more money into the war program.

This is not a new Bond issue and not a new series of War Bonds. Thousands of individuals, corporations, labor unions, and other organizations have this year already purchased \$50,000 of Series F and G Bonds, the old limit. Under the new regulations, however, these Bond holders will be permitted to make additional purchases of \$50,000 in the remaining months of the year. The new limitation on holdings of \$100,000 in any one calendar year in either Series F or G, or in both series combined, is on the cost price, not on the maturity value.

Series F and G Bonds are intended primarily for larger investors and may be registered in the names of fiduciaries, corporations, labor unions and other groups, as well as in the names of individuals.

The Series F Bond is a 12-year appreciation Bond, issued on a discount basis at 74 percent of maturity value. If held to maturity, 12 years from the date of issue, the Bond draws interest equivalent to 2.53 percent a year; computed on the purchase price, compounded semiannually.

The Series G Bond is a 12-year current income Bond issued at par, and draws interest of 2.5 percent a year, paid semiannually by Treasury check.

Don't delay—your "fighting dollars" are needed *now*. Your bank or post office has full details.



Save With . . .

War Savings Bonds

This space is a contribution to America's All-Out War Program by **THE NATIONAL PROVISIONER**

MARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out.....39	Tallow & Greases..42
Carlot Provisions...39	Vegetable Oils...43
Lard.....39	Hides.....44
L. C. L. Prices.....40	Livestock.....46

Hogs and Pork

HOGS

Chicago hog market this week: Prices averaged 10c higher at \$14.50.

	Thurs.	Week ago
Chicago, top	\$15.25	\$15.00
4 day avg.....	14.35	14.25
Kan. City, top.....	14.75	14.60
Omaha, top	14.85	14.40
St. Louis, top.....	15.25	14.75
Corn Belt, top.....	14.85	14.45
Buffalo, top	15.90	15.75
Pittsburgh, top	15.50	15.25

Receipts—20 markets

4 days	268,000	303,000
--------------	---------	---------

Slaughter—

27 points*.....	599,447	591,851	
Cut-out	180-	220-	240-
results	220 lb.	240 lb.	270 lb.
This week....	—1.46	—1.51	—1.76
Last week....	—1.37	—1.40	—1.63

PORK

Chicago carlot pork:

Green hams,			
all wts.	24 1/4 @ 25 1/4	24 1/4 @ 25 1/4	
Loins, all wts. .23	@ 28	23 @ 27 1/2	
Bellies, all wts. 15 1/2 @ 16		15 1/2 @ 16	
Picnics,			
all wts.	23 1/2 @ 23 1/2	23 1/2 @ 23 1/2	
Reg. trim'ngs..	22 1/2 @ 23 1/2	22	

New York:

Loins, all wts..	.24 @ 31	24 @ 31	
Butts, all wts..	.29 @ 32 1/2	29 @ 32 1/2	

Boston:

Loins, all wts..	.26 @ 31	26 @ 31	
------------------	----------	---------	--

Philadelphia:

Loins, all wts..	.26 @ 30	26 @ 30	
------------------	----------	---------	--

LARD

Lard—Cash	12.85n	12.85
Loose	11.90b	11.90b
Leaf	12.40n	12.40n

*Week ended August 8.

Cattle and Beef

CATTLE

Chicago cattle market this week: Steers and yearlings strong to 25c higher. Cannery and cutters trading slow; rates about steady and bulls 10@15c higher than the previous week.

	Thurs.	Week ago
Chicago steer, top....	\$16.50	\$16.10
4 day avg.....	14.40	14.10
Kan. City, top.....	14.75	15.25
Omaha, top	15.50	15.15
St. Louis, top.....	15.00	14.25
St. Joseph, top.....	15.25	14.75
Bologna bull top....	11.85	11.75
Cutter cow, top.....	9.00	9.25
Canner cow, top.....	8.25	8.25

Receipts—20 markets

4 days	244,000	244,000
--------------	---------	---------

Slaughter—

27 points*	192,021	180,342
------------------	---------	---------

BEEF

Steer carcass, good
700-800 lbs.

Chicago ..	\$19.00@20.50	\$19.00@20.50
Boston ...	20.00@21.50	20.00@21.50
Phila.	20.00@23.00	20.00@23.00
New York. .	20.00@24.00	20.00@24.00

Dr. canners, Northern

350 lbs. up.....	.14@14 1/4	.14 1/4
Cutters, 400@450 lbs. .	.15@15 1/4	.15 1/4
Cutters, 450 lbs. up... .	.15	.15 1/4

Bologna bulls,

600 lbs. up.....	.15 1/4	.15 1/4
------------------	---------	---------

*Week ended August 8.

Chicago prices used in compilations unless otherwise specified.

JULY SLAUGHTER

Cattle	1,047,909
Hogs	3,885,575
Sheep	1,705,209

By-Products

HIDES

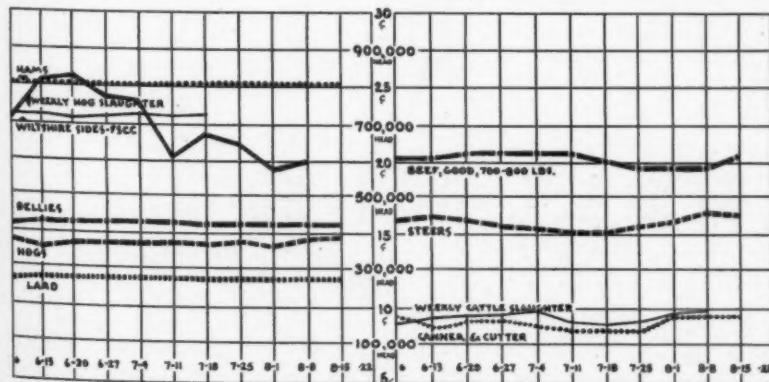
	Thurs.	Week ago
Chicago hide market quiet but firm.		
Native cows15 1/2	.15 1/2
Kipskins20	.20
Calfskins25 1/4	.25 1/4
Shearlings	2.15	2.15
New York hide trade firm.		
Native cows15 1/2	.15 1/2

TALLOW, GREASES, ETC.

New York tallow firmer.		
Extra	8.62 1/2	8.62 1/2
Chicago tallow quiet.		
Prime	8.62 1/2	8.62 1/2
Chicago greases dull.		
A-White	8.75	8.75
New York greases slow.		
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage, unit pro....	1.07 1/2	1.07 1/2
Blood	5.75	5.75
Digester tankage		
60%	71.00	71.00
Cottonseed oil,		
Valley12 1/4 @ 12%	.12%

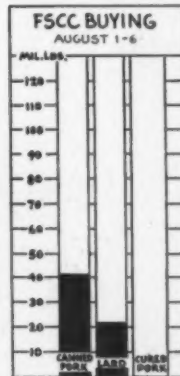
HOGS REACH NEW PEAK

A further 5c advance in the hog top on the Chicago market Friday put prices at the highest levels since October of 1920. The advance followed the 10@15c upturn on the Chicago market Thursday. Friday's average price, however, held unchanged at \$14.50. Friday's receipts were very light, 9,000, of which 5,000 were for sale. Offerings were too light for the demand. All eastern markets reported an unusually small supply of pork.



PRICES, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog kill. Second column curves show price trends for steers and canner and cutter cows, good beef and weekly cattle slaughter at 27 market points.



Pork Stocks Reduced 90 Million Lbs. During July

PACKERS continued to dip into their stocks of pork and lard during July to supplement supplies available from a seasonally smaller kill. While this is normal practice during the summer months, holdings of lard and some types of meat on August 1 were dangerously thin, and there is little chance of replenishing stocks before October.

However, no matter what may occur in the hog price and product ceiling situation in the near future, it is reasonably certain that those packers who do begin the 1942-43 fiscal period will have relatively little high-priced pork and lard on hand.

U.S. storage stocks of pork on August 1 amounted to 432,566,000 lbs., showing a 90-million-lb. decline from the 522,173,000 lbs. in store on July 1. Frozen pork holdings were cut most sharply in July, totaling only 129,777,000 lbs. on August 1 against 188,251,000 lbs. on July 1 and a five-year average of 174,655,000 lbs. for August 1. However, both D.S. and S.P. pork in cure (particularly the latter) showed the effect of reduced slaughter in July.

Lard holdings on August 1 amounted to 88,689,000 lbs., compared with 93,-

682,000 lbs. on July 1, a loss which was partially offset by a rise in rendered pork fat stocks from 8,578,000 lbs. on July 1 to 10,458,000 lbs. on August 1. However, since FSCC owned 21,987,000 lbs. of this lard, the total backlog of pork fats for domestic use was only about 77,160,000 lbs. on August 1.

Because of enhanced consumer purchasing power and FSCC buying there has been a complete reversal of the pork and lard storage stocks situation during the past year. Thus, while federally inspected hog kill in the first seven months of 1942 totaled 30,812,661 head against 26,318,656 in 1941, and hog weights and lard yield have been as high as last year's, total pork stocks on August 1 were 432,566,000 lbs. against 618,866,000 lbs. a year earlier, and August 1 lard and rendered pork fat holdings totaled 99,147,000 lbs. compared with 340,280,000 lbs. on August 1, 1941.

There was little change in the beef and trimmings situation during July. Stocks of frozen beef at 65,979,000 lbs. were a little greater than on July 1, but the amount of beef in cure was down 1,700,000 lbs.

Packers were holding 109,332,000 lbs.

of frozen and cured trimmings on August 1 against 112,077,000 lbs. on July 1 and the five-year August 1 average of 67,728,000 lbs.

U.S. storage stocks of meat and lard on August 1 compared with the same date a month earlier and the five-year average:

	Aug. 1, '42 lbs.	July 1, '42 lbs.	5-Yr. Avg. lbs.
Beef, frozen..	65,979,000	64,369,000	32,925,000
In cure	11,188,000	12,855,000	8,403,000
Cured	4,883,000	4,329,000	4,384,000
Pork, frozen..	129,777,000	188,251,000	174,655,000
D.S. in cure..	55,234,000	68,294,000	50,786,000
D.S. cured..	61,989,000	56,080,000	40,486,000
S.P. in cure..	115,636,000	139,344,000	137,177,000
S.P. cured..	67,230,000	72,252,000	90,610,000
Lamb & mut.			
Fros.	5,514,000	5,812,000	2,452,000
Frozen & cured trimgs., etc..	109,332,000	112,077,000	67,728,000
Lard	88,689,000	93,682,000	212,788,000
Rendered pork fat	10,458,000	8,578,000

FSCC and SMA reported that they held 21,987,000 lbs. of lard and 36,409,000 lbs. of cured pork in cold storage warehouses outside processors' plants on August 1. These amounts are included in total stocks.

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand August 1, 1942, with comparisons:

	Aug. 1, 1942 M lbs.	Aug. 1, 1941 M lbs.	5-Yr. av. 1937-41 M lbs.
Broilers	5,502	6,874	6,822
Fryers	3,264	3,650	2,501
Roasters	4,934	9,361	6,100
Poultry	20,806	14,661	15,815
Turkeys	18,908	19,750	17,906
Ducks	7,219	9,760	8,731
Miscellaneous	13,233	11,958	14,200
Unclassified poultry..	5,190	5,192
Total	79,165	81,206	70,244



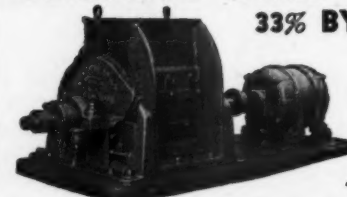
ADELMANN HAM BOILERS

Assure perfect shape and appearance, plus minimum shrinkage, ease of cleaning, quick operation, even spring pressure and long life. Because of priorities on aluminum, now available in Tinned Steel and Nirosta (Stainless) Steel only, in a few selected sizes. Ask for particulars today.

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave.
European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London. Australian and New Zealand Representatives: Gallin & Co., Pty. Ltd., Offices in Principal Cities. Canadian Representative: C. A. Pemberton & Co., Ltd., Toronto, Ont.

COOKING TIME REDUCED 33% BY GRINDING



IN THE M & M HOG CUTS RENDERING COSTS

Reduces fat, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

MITTS & MERRILL

Builders of Machinery Since 1854

1001-51 S. WATER ST., SAGINAW, MICH.



BUY ANOTHER U.S. WAR BOND!



CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., Aug. 13, 1942

REGULAR HAMS

	Green	TS.P.
8-10	25 1/4	26
10-12	25 1/4	26
12-14	25 1/4	26
14-16	24 1/4	25
16-18	24 1/4	25

BOILING HAMS

	Green	TS.P.
16-18	24	25
18-20	23 1/4	24 1/4
20-22	23 1/4	24 1/4
22-24	23 1/4	24 1/4
24-26	23 1/4	24 1/4
26-28	23 1/4	24 1/4

SKINNED HAMS

	Fresh & Fr. Fran.	TS.P.
10-12	25	28 1/4
12-14	27	27 1/4
14-16	26 @ 26 1/4	26 1/4
16-18	26 @ 26 1/4	26 1/4
18-20	25 1/4 @ 26	25 1/4
20-22	25 1/4 @ 26	25 1/4
22-24	25 1/4 @ 26	25 1/4
24-26	25 1/4 @ 26	25 1/4
26-28	25 1/4 @ 26	25 1/4
28-30	25 1/4 @ 26	25 1/4
30 up, 2's inc.	25 1/4 @ 26	25 1/4

PICNICS

	Green	TS.P.
4-6	23 1/4	24n
6-8	23 1/4	23 1/4n
8-10	23 1/4	23 1/4n
10-12	23 1/4	23 1/4n
12-14	23 1/4	23 1/4n
14-16	23 1/4	23 1/4n
16-18	23 1/4	23 1/4n
18-20	23 1/4	23 1/4n
20 up, 2's inc.	23 1/4	23 1/4n

BELLIES

(Square Cut Seedless)

	Green	TS.P.
6-8	19 1/4	20 1/4
8-10	19 1/4	20 1/4
10-12	19 1/4 @ 19 1/4	20 1/4
12-14	17 1/4	18 1/4
14-16	17 1/4	18 1/4
16-18	17 1/4	18 1/4

Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

16-20	16 1/4
20-25	15 1/4 @ 16

D. S. BELLIES

	Clear	Rib
16-18	16n	16n
18-20	16	16n
20-25	16	15 1/4
25-30	15 1/4 @ 16	15 1/4
30-35	15 1/4 @ 16	15 1/4
35-40	15 1/4	15 1/4
40-50	15 1/4	15 1/4

D. S. FAT BACKS

6-8	11 1/4
8-10	11 1/4
10-12	11 1/4
12-14	12
14-16	12 1/4
16-18	12 1/4
18-20	12 1/4
20-25	12 1/4

OTHER D. S. MEATS

Regular plates	6-8	12n
Clear plates	4-6	10 @ 10 1/4
D. S. jowl butts		10 1/4
S. P. jowls		10 1/4
Green square jowls	11 1/4 @ 12 1/4	
Green rough jowls	10 @ 11 1/4	
Green skin'd jowls f.c.l.	13 @ 14	

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Aug. 8	12.85n	11.90b	12.40n
Monday, Aug. 10	12.85n	11.90b	12.40n
Tuesday, Aug. 11	12.85n	11.90b	12.40n
Wednesday, Aug. 12	12.85n	11.90b	12.40n
Thursday, Aug. 13	12.85b	11.90b	12.40n
Friday, Aug. 14	12.85n	11.90b	12.40n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	13 1/4
Kettle rend, tierces, f.o.b. Chgo.	14 1/4
Leaf, kettle rend, tierces, f.o.b. Chgo.	14 1/4
Neutral, tierces, f.o.b. Chicago.	13 1/4
Shortening, tierces, c.a.f.	16 1/4

FUTURE PRICES

SATURDAY, AUG. 8, 1942

LARD: Open	High	Low	Close
Sept.	12.85b
Oct.	12.85n
*Dec.	12.90n
No sales.			
Open interest: Sept., 33; Oct., 4; Dec., 13; total, 50 lots.			

MONDAY, AUG. 10, 1942

LARD:	Sept.	Oct.	Dec.	Close
Sept.	12.85	12.85ax
Oct.	12.85n
*Dec.	12.90ax
Sales: Sept. 5.				
Open interest: Sept. 38; Oct. 4; Dec. 13; total, 55 lots.				

TUESDAY, AUG. 11, 1942

LARD:	Sept.	Oct.	Dec.	Close
Sept.	12.85ax
Oct.	12.85n
*Dec.	12.90ax
No sales.				
Open interest: Sept. 38; Oct. 4; Dec. 13; total, 55 lots.				

WEDNESDAY, AUG. 12, 1942

LARD:	Sept.	Oct.	Dec.	Close
Sept.	12.85ax
Oct.	12.85n
*Dec.	12.90ax
No sales.				
Open interest: Sept. 38; Oct. 4; Dec. 13; total, 55 sales.				

THURSDAY, AUG. 13, 1942

LARD:	Sept.	Oct.	Dec.	Close
Sept.	12.85	12.85b
Oct.	12.85n
*Dec.	12.90ax
Sales: Sept., 2.				
Open interest: Sept., 28; Oct., 4; Dec., 4; total, 35 lots.				

FRIDAY, AUG. 14, 1942

LARD:	Sept.	Oct.	Dec.	Close
Sept.	12.85b
Oct.	12.85n
*Dec.	12.90ax
*Ceiling price.				
(Key: b—bid; ax—asked; n—nominal)				

BRITAIN SEEKS MORE HAM, BACON FROM CANADA

MONTREAL.—The British Food Ministry hopes Canada will be able to supply the United Kingdom with at least 700 million lbs. of ham and bacon under a new bacon agreement now being negotiated, the Department of Agriculture announced. This figure is 100 million lbs. above the agreement which expires next October. The Canadian Bacon Board, under Hon. J. G. Taggart, is exerting every effort to complete the shipment of the existing contract.

"Britain wants all the bacon we can give her," one official said. The term "bacon" in Britain is applied to both bacon and ham. To step up exports to the United Kingdom by 100 million lbs. will be a further heavy strain on the Canadian hog industry, but crops used as feed to fatten hogs are reported to be good all over Canada.

Word that Britain will take all the bacon Canada can spare sets at rest reports that the demand would ease now that the United States is shipping American bacon to Britain under the lease-lend act. Britons are anxious as ever to get Canadian bacon, agriculture officials said, since they prefer the lean Canadian type. To help meet the foreign demand for Canadian bacon, packers have been permitted to turn into the domestic market only 35,000 hogs a week. They say that this permits them to meet only half their domestic orders.

The payroll allocation plan builds a sound bond program for your employees.

HOG CUT-OUT LOSS CONTINUES TO GROW

(Chicago costs and prices, first four days of week.)

Loss on hog cut-out this week continued to climb, reaching \$1.76 on heavy hogs. Average cost of hogs again increased—11c per cwt. on light and medium weights and 16c per cwt. on heavy hogs. Product values varied only a cent or two from last week. Top hogs at Chicago on Thursday were \$15.25, the highest since October, 1920.

	180-220 lbs.			220-240 lbs.			240-270 lbs.		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	13.90	24.8	\$3.45	13.90	24.1	\$3.35	13.70	23.5	\$3.22
Picnics	5.60	23.4	1.31	5.50	23.2	1.28	5.40	23.2	1.25
Boston butts	4.00	25.5	1.14	4.10	25.3	1.16	4.00	25.3	1.13
Loins (blade in)	9.80	26.4	2.59	9.80	25.6	2.46	9.60	24.5	2.35
Bellies, S. P.	11.00	19.3	2.12	9.70	19.0	1.84	7.60	17.0	1.34
Bellies, D. S.	2.00	15.0	.30	4.00	14.0	.60
Fat backs	1.00	10.3	.10	3.00	10.7	.32	4.20	11.1	.47
Plates and jowls	2.60	10.2	.27	2.80	10.2	.29	3.30	10.2	.34
Raw leaf	2.10	12.0	.25	2.10	12.0	.25	2.00	12.0	.24
P. S. lard, rend. wt.	12.40	11.9	1.48	11.40	11.9	1.42	10.50	11.9	1.25
Spareribs	1.80	16.8	.27	1.80	13.8	.22	1.00	11.8	.19
Trimnings	3.00	22.7	.68	2.80	22.7	.64	2.80	22.7	.64
Feet, tails, neckbones	2.0014	2.0014	2.0013
Offal and miscellaneous474747
TOTAL YIELD AND VALUE	69.00	\$14.27	70.50	\$14.13	71.90	\$13.62
Cost of hogs per cwt.	\$14.97	\$14.97	\$14.77
Condemnation loss080808
Handling and overhead685953
TOTAL COST PER CWT.	\$15.73	\$15.64	\$15.38
ALIVE	14.27	14.13	13.62
Loss per cwt.	1.46	1.51	1.76
Loss last week	1.37	1.40	1.63

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended Aug. 13, 1942	Cor. week, 1941
		per lb.	per lb.
Prime native steers—			
400-600	nominal	19 1/4 @ 20	
600-800	nominal	19 1/4 @ 20	
800-1000	nominal	20	
Good native steers—			
400-600	20 1/4 @ 21 1/4	17 1/4 @ 18 1/4	
600-800	20 1/4 @ 21 1/4	17 @ 18	
800-1000	20 1/4 @ 21 1/4	16 1/4 @ 17 1/4	
Medium steers—			
400-600	19 1/4	16 1/4 @ 17 1/4	
600-800	19 1/4	16 @ 17	
800-1000	19 1/4	15 1/4 @ 16 1/4	
Heifers, good, 400-600	20 1/4 @ 21 1/4	17 1/4	
Cows, 400-600	16 1/4 @ 17 1/4	14 @ 14 1/4	
Hind quarters, choice	23 1/4	22	
Fore quarters, choice	18 1/4	15 1/4	

Beef Cuts

Steer loins, choice, 60/65	36	32 1/4
Steer loins, No. 1	36	30
Steer loins, No. 2	32	27
Steer short loins, choice, 30/35	38	35
Steer short loins, No. 1	38	35
Steer short loins, No. 2	35	33
Steer loin ends (hips)	29 1/4	27
Steer loin ends, No. 2	28	26
Cow loins	18	21
Cow short loins	24	25
Cow loin ends (hips)	18	20 1/4
Steer ribs, choice, 30/40	28	24
Steer ribs, No. 1	28	23
Steer ribs, No. 2	23	21
Cow ribs, No. 2	18	18
Cow ribs, No. 3	17	15
Steer rounds, choice, 80/100	21 1/4	20 1/4
Steer rounds, No. 1	21 1/4	20
Steer rounds, No. 2	21	19
Steer chuck, choice, 80/100	20	18 1/4
Steer chuck, No. 1	20	18
Steer chuck, No. 2	19	14 1/4
Cow rounds	18 1/4	14
Cow chuck	17 1/4	14
Steer plates	nominal	11
Medium plates	13 1/4	10
Briskets No. 1	18	16
Cow navel ends	12	11
Steer navel ends	9	9
Fore shanks	12	11
Hind shanks	10	8 1/4
Strip loins, No. 1 bbls.	75	72
Strip loins, No. 2	45	43
Sirloin butts, No. 1	36	33
Sirloin butts, No. 2	34	30
Beef tenderloins, No. 1	65	67
Beef tenderloins, No. 2	60	60
Rump butts	28	27
Flank steaks	26	26
Shoulder clods	22	19
Hanging tenderloins	18	16
Insides, green, 12/18 range	25	21
Outsides, green, 8 lbs. up	22	20
Knuckles, green, 8 lbs. up	22	20 1/4

Beef Products

Brains	10	6
Hearts	15	15
Tongues	20	19
Sweetbreads	27 1/4	15
Or-tails	16	12
Fresh tripe, plain	10	10
Fresh tripe, H. C.	15	16
Livers	28	25
Kidneys	10	8

Veal

Choice carcass	22 1/4	20 1/4
Good carcass	20	19 1/4
Good saddles	27	25 1/4
Good racks	17	15 1/4
Medium racks	15 1/4	13 1/4

Veal Products

Brains, each	15	10
Sweetbreads	43	31
Calf livers	53	55

Lamb

Choice lambs	26 1/4	20
Medium lambs	24	19
Choice saddles	30	24
Medium saddles	28	22
Choice fores	24	19 1/4
Medium fores	18	14
Lamb fries	nominal	28
Lamb tongues	17	17
Lamb kidneys	25	18

Mutton

Heavy sheep	12 1/2	8
Light sheep	12	11
Heavy saddles	14	10
Light saddles	18	13
Heavy fores	10	6
Light fores	12	9
Mutton legs	17	15
Mutton loins	12	12
Mutton stew	10	8
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	29	25
Picnics	26	19
Skinned shoulders	27 1/4	21
Tenderloins	39	32
Sparr ribs	18	14
Back fat	14 1/4	10
Boston butts	30 1/4	23 1/4
Boneless butts, cellar		
Trim, 2/4	35 1/4	26
Hocks	19 1/4	14
Tails	12	10
Neck bones	5	4
Slip bones		10
Blade bones	21	16
Pigs' feet	4 1/4	4
Kidneys, per lb.	9	9
Livers	15 1/4	16
Brains	12	8
Ears	5 1/4	5
Snouts	7 1/4	9
Heads	6 1/4	7
Chitterlings		6 1/4

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.	32	@ 33
parchment paper		
Fancy skinned hams, 14/16 lbs.	33	@ 34
parchment paper		
Standard reg. hams, 14/16 lbs.	nominal	
Picnics, 4/8 lbs. short shank, plain	31	@ 31 1/4
Fancy bacon, 6/8 lbs. plain	32 1/4	@ 33
Standard bacon, 6/8 lbs. plain	27 1/4	@ 28 1/4
No. 1 beef sets, smoked	50	@ 51 1/4
Insides, 8/12 lbs.	47 1/4	@ 49
Outsides, 5/9 lbs.	47 1/4	@ 49
Knuckles, 5/9 lbs.	47 1/4	@ 49
Cooked hams, choice, skin on, fattened	48	
Cooked hams, choice, skinless, fattened	45	
Cooked picnics, skin on, fattened	nominal	
Cooked picnics, skinless, fattened	nominal	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$23.75
Lamb tongue, short cut, 200-lb. bbl.	\$23.50
Regular tripe, 200-lb. bbl.	\$23.50
Honeycomb tripe, 200-lb. bbl.	\$23.00
Pocket honeycomb tripe, 200-lb. bbl.	\$15.00

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$22.75 @ 23.00
80-100 pieces	22.50 @ 23.00
100-125 pieces	22.25 @ 22.50
Clear plate pork, 25-35 pieces	22.50 @ 23.00
Bean pork	25.00
Brisket pork	35.00
Plate beef	28.00
Extra plate beef	28.50

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	22 1/4 @ 23 1/4
Special lean pork trimmings 85%	32 @ 32 1/4
Extra lean pork trimmings 95%	34 @ 34 1/4
Pork cheek meat (trimmed)	20 1/4 @ 21
Pork hearts	13 @ 13 1/4
Pork livers	7 1/4 @ 8
Native boneless, suit meat (heavy)	19 1/4
Boneless chucks	19
Shank meat	18 1/4 @ 19
Beef trimmings	15 1/4
Dressed canned up	14 @ 14 1/4
Dressed cutter cows, 400-500 lbs.	15 @ 15 1/4
Dr. bologna bulls, 600 lbs. and up	15 1/4
Tongues, No. 1 canner trim	15 @ 17

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	37 1/4
Country style sausage, fresh in link	32 1/4
Country style sausage, fresh in bulk	30 1/4
Country style sausage, smoked	36
Frankfurters, in sheep casings	31
Frankfurters, in hog casings	31
Skinless frankfurters	29
Bologna in beef bungs, choice	25
Bologna in beef middles, choice	25 1/4
Liver sausage in beef rounds	21 1/4
Liver sausage in hog bungs	20 1/4
Smoked liver sausage in hog bungs	31
Head cheese	24
New England luncheon specialty	35 1/4
Mixed luncheon specialty, choice	27
Tongue and blood	29
Blood sausage	24
Sausage	19 1/4
Polish sausage	33

DRY SAUSAGE

Correlat, choice, in hog bungs	56
Thuringer	29
Farmer	41
Holsteiner	41
B. C. salami, choice, in hog bungs	53
Milano, salami, choice, in hog bungs	50
B. C. salami, new condition	31
Frisesa, choice, in hog middles	56
Genoa style salami, choice	62
Pepperoni	49
Mortadella, new condition	28
Cappicola (cooked)	52
Italian style hams	45 1/4

CURING MATERIALS

Nitrite of soda (Chgo. w'hee. stock)	Cwt.
In 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.	
DBL refined granulated	8.00
Small crystals	12.00
Medium crystals	12.00
Large crystals	12.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	4.00
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton	
Granulated, kiln dried	9.75
Medium, kiln dried	12.75
Rock, bulk, 40 ton cars	8.00
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	8.14
Standard gran., f.o.b. refiners (2%)	8.14
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, La., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.00
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1 1/2 in.	
180 pack	14 @ 17
Domestic rounds, over 1 1/2 in.	
140 pack	32 @ 34
Export rounds, wide, over 1 1/2 in.	41 @ 43
Export rounds, medium, 1 1/2 to 1 3/4 in.	25 @ 29
Export rounds, narrow, 1 1/2 in. or under	25 @ 29
No. 1 weasands	.05 @ .06
No. 2 weasands	.03 @ .04
No. 1 bungs	.18 @ .20
No. 2 bungs	.12
Middles, medium, 1 1/2 in.	.60 @ .65
Middles, select, wide, 2 1/4 to 2 1/2 in.	.90 @ 1.00
Middles, select, extra, 2 1/4 to 2 1/2 in.	1.25
Middles, select, extra, 2 1/4 in. & up	
Dried or salted bladders:	
12-15 in. wide, flat	1.10 @ 1.25
10-12 in. wide, flat	.21 @ .22
8-10 in. wide, flat	.20 @ .22
6-8 in. wide, flat	.25 @ .30
Hog casings:	
Extra narrow, 20 mm. & dn.	2.40
Narrow medium, 29 @ 32 mm.	2.35
Medium, 32 @ 35 mm.	1.85 @ 1.95
English, medium, 35 @ 38 mm.	1.70
Wide, 38 @ 43 mm.	1.60
Extra wide, 43 mm.	1.40 @ 1.50
Export bungs	.25
Large prime bungs	.21 @ .22
Medium prime bungs	.14 @ .15
Small prime bungs	.10
Middles, per set	.20 @ .21

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	40	45
Resifted	42	45
Chili pepper	41	41
Flour	40	41
Cloves, Amboyna	40	45
Zanzibar	25	25 1/4
Ginger, African	50	57
Mace, Fancy Banda	1.15	1.35
East Indies	.08	1.12
East & West Indies Blend		1.00
Mustard, sour, fancy	34	34
No. 1	22	22
Nutmeg, fancy Banda	.67	.75
East Indies	.60	.67
East & West Indies Blend		.65
Paprika, Spanish	65	65
Pepper Cayenne	37	34
Red No. 1	19	19
Black Malabar	11	15
Black Lampung	9	10 1/4
Pepper, white Singapore	15 1/4	19 1/4
Muntok	15 1/4	19 1/4
Packers	15	15

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.80	1.45
Cominos seed	21	25 1/4
Coriander Morocco bleached	19 1/4	20 1/4
Coriander Morocco natural No. 1	18 1/4	20 1/4
Mustard seed, fancy yellow	25	25
American	12	12
Marjoram, Chilean	61	67
Oregano	13	16

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, dressed.....	23 1/2 @ 24 1/2
Choice, native, light.....	24 @ 24 1/2
Native, common to fair.....	22 @ 22 1/2

Western Dressed Beef

Native steers, good, 600-800 lbs.....	20 1/2 @ 21 1/2
Native choice yearlings, 400-600 lbs.....	22 @ 23
Good to choice heifers.....	21 @ 23
Good to choice cows.....	19 @ 19
Common to fair cows.....	17 1/2 @ 18
Fresh bologna bulls.....	17 1/2 @ 18

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	27 @ 28	28
No. 2 ribs.....	25 @ 27	27
No. 3 ribs.....	24 @ 25	24 @ 27
No. 1 loins, prime.....	27 @ 28	31 @ 33
No. 2 loins.....	25 @ 27	29 @ 32
No. 3 loins.....	24 @ 25	26 @ 31
No. 1 hinds and ribs.....	24 @ 25	26 1/2
No. 2 hinds and ribs.....	23 @ 24	25
No. 1 rounds.....	23 @ 24	22 @ 22 1/2
No. 2 rounds.....	22 @ 23	21 @ 21 1/2
No. 3 rounds.....	21 @ 22	20 @ 20 1/2
No. 1 chucks.....	22 @ 23	25 @ 26
No. 2 chucks.....	21 @ 22	24 @ 25
No. 3 chucks.....	20 @ 21	20 @ 22
Rolls, reg. 4/6 lbs. av.....	20 @ 21	20 @ 22
Rolls, reg. 6/8 lbs. av.....	20 @ 21	20 @ 22
Tenderloins, steers.....	50	50
Tenderloins, cows.....	40	40
Tenderloins, bulls.....	30	30
Shoulder clods.....	24 @ 25	24 @ 25

DRESSED VEAL

Good.....	22 1/2
Medium.....	20
Common.....	18 1/2

DRESSED SHEEP AND LAMBS

Spring lambs, good to choice.....	27 @ 28
Spring lambs, good to medium.....	26 @ 27
Spring lambs, medium.....	25 @ 26
Sheep, good.....	10 @ 12
Sheep, medium.....	8 @ 11

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in, mixed weights.....	\$21.75 @ 21.87 1/2
---	---------------------

FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10/12 lbs.....	28 1/2 @ 29 1/2	29
Shoulders, 10/12 lbs.....	27 1/2 @ 28 1/2	28
Butts, regular, 4/6 lbs.....	30 1/2 @ 32	31
Hams, regular, 10/12 lbs.....	27 @ 28	28
Hams, skinned, fresh, 10/12 lbs.....	28 @ 29	29
Picnics, fresh, 6/8 lbs.....	28 @ 29	29
Pork trimmings, 90/95% lean.....	38 1/2 @ 39	39
Pork trimmings, regular, 50% lean.....	22 1/2 @ 23	23
Spareribs, medium.....	18 1/2 @ 19 1/2	19
Pork loins, fresh, 10/12 lbs.....	28 1/2 @ 29 1/2	29
Shoulders, 6/8 lbs. av.....	27 @ 28	28
Butts, regular, 1 1/2/3 lbs.....	33 @ 34	34
Hams, regular, fresh, 10/12 lbs.....	28 @ 29	29
Hams, skinned, fresh, 10/12 lbs.....	30 @ 31	31
Picnics, fresh, 4/6 lbs.....	26 @ 27	27
Pork trimmings, extra lean, 90/95% lean.....	36 @ 37	37
Pork trimmings, regular, 50% lean.....	22 1/2 @ 24 1/2	24
Spareribs, medium.....	20 @ 21	21
Boston butts, 4/6 lbs.....	31 @ 32	32

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	51
Cooked hams, choice, skinless, fattened.....	53 1/2

SMOKED MEATS

Regular hams, 8/10 lbs. av.....	32 @ 34
Regular hams, 10/12 lbs. av.....	32 @ 34
Regular hams, 12/14 lbs. av.....	32 @ 34
Skinned hams, 10/12 lbs. av.....	33 @ 35
Skinned hams, 12/14 lbs. av.....	33 @ 35
Skinned hams, 16/18 lbs. av.....	32 @ 34
Skinned hams, 18/20 lbs. av.....	32 @ 34
Picnics, 6/8 lbs. av.....	28 @ 29
Picnics, 4/6 lbs. av.....	28 @ 29
Bacon, boneless, western.....	29 @ 31
Bacon, boneless, city.....	29 @ 31
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	30 @ 32

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

GREEN CALFSKINS

	5-7 1/2	7 1/2-9 1/2	9 1/2-12 1/2	12 1/2-14 1/2	14 1/2-16 1/2
Prime No. 1 veals.....	23	24	25	26	27
Prime No. 2 veals.....	21	22	23	24	25
Buttermilk No. 1.....	18	19	20	21	22
Buttermilk No. 2.....	17	18	19	20	21
Branded gruby.....	12	13	14	15	16
Number 3.....	12	13	14	15	16

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, August 13, 1942:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$19.50 @ 22.00			
500-600 lbs. ¹	19.50 @ 22.00		\$21.50 @ 24.50	
600-700 lbs. ¹	19.50 @ 22.00	\$21.00 @ 22.50	21.50 @ 24.50	\$21.50 @ 23.50
700-800 lbs. ¹	19.50 @ 22.00	21.00 @ 22.50	21.50 @ 24.50	21.50 @ 23.50
STEER, Good:				
400-500 lbs. ¹	19.00 @ 20.50			
500-600 lbs. ¹	19.00 @ 20.50		20.00 @ 24.00	
600-700 lbs. ¹	19.00 @ 20.50	20.00 @ 21.50	20.00 @ 24.00	20.00 @ 23.00
700-800 lbs. ¹	19.00 @ 20.50	20.00 @ 21.50	20.00 @ 24.00	20.00 @ 23.00
STEER, Commercial:				
400-600 lbs. ¹	17.50 @ 19.00		18.50 @ 23.00	
600-700 lbs. ¹	17.50 @ 19.00	19.50 @ 20.50	18.50 @ 23.00	18.50 @ 20.00
STEER, Utility:				
400-600 lbs. ¹	16.50 @ 17.50		17.00 @ 20.00	
COW (All Weights):				
Commercial.....		18.00 @ 19.00	18.00 @ 20.50	
Utility.....		17.50 @ 18.50	17.00 @ 20.00	18.00 @ 18.50
Cutter.....			16.50 @ 19.00	17.50 @ 18.00
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs. ¹	21.00 @ 22.50	22.00 @ 24.00	22.00 @ 26.50	22.00 @ 25.00
130-170 lbs. ¹			22.00 @ 26.50	
VEAL, Good:				
50-80 lbs. ¹	19.00 @ 20.00	20.00 @ 22.50	20.00 @ 24.50	21.00 @ 24.00
80-130 lbs. ¹	20.00 @ 21.00	20.00 @ 22.50	20.00 @ 24.50	21.00 @ 24.00
130-170 lbs. ¹			20.00 @ 24.50	
VEAL, Commercial:				
50-80 lbs. ¹	17.00 @ 19.00	19.00 @ 21.00	18.00 @ 22.00	19.00 @ 21.00
80-130 lbs. ¹	17.00 @ 19.00	19.00 @ 21.00	18.00 @ 22.00	19.00 @ 21.00
130-170 lbs. ¹			18.00 @ 22.00	
VEAL, Utility:				
All weights.....	15.50 @ 17.00	18.00 @ 19.50	17.00 @ 19.50	
Fresh Lamb and Mutton:				
SPRING LAMB, Choice:				
30-40 lbs. ¹	25.00 @ 26.00	26.00 @ 27.50	27.00 @ 29.00	28.00 @ 29.00
40-45 lbs. ¹	25.00 @ 26.00		27.00 @ 28.00	28.00 @ 29.00
45-50 lbs. ¹	24.50 @ 25.50	25.50 @ 27.00	27.00 @ 28.00	27.00 @ 28.00
50-60 lbs. ¹	24.00 @ 25.00		26.50 @ 27.00	25.00 @ 26.00
SPRING LAMB, Good:				
30-40 lbs. ¹	24.00 @ 25.00	25.00 @ 26.50	26.00 @ 27.50	26.00 @ 27.00
40-45 lbs. ¹	24.00 @ 25.00	24.50 @ 26.00	26.00 @ 27.00	27.00 @ 28.00
45-50 lbs. ¹	23.50 @ 24.50	24.50 @ 26.00	26.00 @ 27.00	26.00 @ 27.00
50-60 lbs. ¹	23.00 @ 24.00	24.00 @ 25.00	26.00 @ 26.50	
SPRING LAMB, Commercial:				
All weights.....	19.00 @ 23.00	20.00 @ 24.50	22.00 @ 26.50	22.00 @ 25.00
SPRING LAMB, Utility:				
All weights.....	17.00 @ 19.00	18.00 @ 21.00	20.00 @ 22.00	19.00 @ 22.00
YEARLING, All Weights:				
Good.....			23.00 @ 25.00	
Commercial.....		18.00 @ 21.00	19.00 @ 23.00	
Utility.....		15.00 @ 19.00	17.00 @ 19.00	
MUTTON (Ewe), 70 lbs. down:				
Good.....	10.00 @ 12.00	12.50 @ 14.50	12.00 @ 14.00	
Commercial.....	9.00 @ 10.00	11.00 @ 12.50	11.00 @ 12.00	
Utility.....	8.00 @ 9.00	10.00 @ 11.00	10.00 @ 11.00	
Fresh Pork Cuts:				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs. ¹	27.00 @ 29.00	29.00 @ 31.00	28.00 @ 31.00	
10-12 lbs. ¹	27.00 @ 29.00	29.00 @ 31.00	28.00 @ 31.00	28.00 @ 30.00
12-15 lbs. ¹	25.50 @ 27.50	28.00 @ 31.00	27.00 @ 29.50	27.00 @ 29.00
16-22 lbs. ¹	24.00 @ 25.00	26.00 @ 29.00	24.00 @ 27.00	26.00 @ 28.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs. ¹	26.00 @ 27.50		27.00 @ 28.50	
BUTTS, Boston Style:				
4-8 lbs. ¹	30.00 @ 31.50		29.00 @ 32.50	
SPARE RIBS:				
Half sheets.....	16.50 @ 18.00			
TRIMMINGS:				
Regular.....	22.50 @ 23.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

CHICAGO PROV. SHIPMENTS

Provision shipments for Chicago for the week ended August 8, 1942, were as follows:

	Week August 8	Previous week	Same week '41
Cured meats, lbs. 34,793,000	32,649,000	24,119,000	
Fresh meats, lbs. 54,046,000	45,529,000	65,751,000	
Lard, lbs. 5,573,000	8,492,000	8,775,000	

Moderate Activity Develops In Tallow and Grease Trade

NEW YORK, AUGUST 12, 1942

TALLOW.—Although very little activity was reported in the New York tallow market as the week opened, a fair demand developed on Tuesday for fancy and extra tallow, and some sales to soapers were reported at the new ceilings. A similar situation prevailed during the balance of the week in the New York tallow market, with a fair volume of tallow reported moving, mostly to soapers, at ceiling prices. Soapers appeared to feel easier regarding the near future. The ceiling levels are: Extra tallow, loose, 8½¢; special, 8½¢; edible, 9¢; fancy, 8½¢ and choice, 8½¢.

STEARINE.—There were no reports of activity in this market, which has been marked by a dull situation for a considerable period.

NEATSFOOT OIL.—Nominal situation continues in this market, with the oils not generally quoted. The nominal quotations prevailing in neatsfoot oils are Pure, 17½¢; No. 1, 15½¢, and extra, 14¢.

OLEO OIL.—Practically no trading reported, with buyers out of the market. The nominal quotations are 13.04¢ for extra and 12.75¢ for prime.

GREASES.—After a quiet start, a fair volume of trade was reported to have opened up this week in the New York grease market, the bulk of the product going to soapers at new ceiling quotations. During the week, there were no important news developments or governmental actions reported which would have a decisive effect on the activity of the market; in general, soapers appeared to feel somewhat easier about the future. Improved demand, as predicted last week, gave the market the necessary impetus. Quotations were: Choice white, 8½¢; A-white, 8½¢; B-white, 8½¢; yellow, 8½¢; house, 8½¢, and brown, 7½¢.

CHICAGO, AUGUST 13, 1942

TALLOW.—Activity was on only a moderate scale in the Chicago tallow market this week, with offerings of fair size and buying interest only fair. The light scattered trade reported was about in line with ceiling prices. On Monday, a couple of lots involving a couple of tanks each of No. 1 tallow sold from outside with freight allowance of 25¢ into Chicago. Later, couple of tanks of prime were reported at 8½¢, southeast point, plus similar freight allowance, while at midweek a couple of tanks of special sold at 8½¢, Cincinnati, plus the usual allowance. In general, however, the market was quiet and mostly nominal with quotations at the ceilings.

STEARINE.—No activity was reported in this market, which has been stagnant for some time on lack of bids and slack buying interest. Quotations were 10.61¢ on prime oleo stearine and 8½¢ bid on yellow grease stearine.

OLEO OIL.—Trade continued in light volume. The unchanged quotations were 13.04¢ for extra and 12.75¢ for prime.

NEATSFOOT OIL.—Quotations were: Pure, 18½¢, and cold test, 26¢.

GREASE OIL.—Quotations were as follows: No. 1, 13½¢; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14¢; extra winter strained, 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢; acidless tallow oil, 13½¢.

GREASES.—Some movement of white grease was reported this week at 8½¢, Chicago, for local production, but the market was again generally quiet on light buying interest. Tank of white grease sold Monday at 8½¢, Chicago, although consumer bids were ¼¢ lower in some quarters; another tank (local production) moved at the same level at midweek. There were bids of 7½¢, Cincinnati, during the week for brown grease without freight allowance. Quotations: A-white, 8½¢; B-white, 8½¢, and yellow, 8½¢.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Aug. 13.)

Another quiet week passed in the by-products market, with ceilings bid for practically all items controlled by ceilings, but no offerings available. Small quantity of dried blood sold at the \$5.75 ceiling level and this price was bid for additional supplies, but they were unavailable.

Blood

	Unit	Ammonia
Unground, loose	5.75*

Digester Feed Tankage Materials

Unground, per unit prot.	1.07%
Liquid stick, tank cars	2.00@2.25

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage, bulk\$71.00*
50% meat and bone scraps, bulk38.00*
Blood-meal98.00*
Special steam bone-meal50.00*

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50\$35.00@38.00
Steam, ground, 2 & 2035.00@38.00

Fertilizer Materials

	Per ton
High grade tankage, ground
10@11% ammonia\$ 3.85@4.00
Bone tankage, unground, per ton30.00@31.00
Hoof meal4.25@ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground
45 to 52% protein (low test)\$1.21*
57 to 62% protein (high test)\$1.21*

Gelatin and Glue Stocks

	Per cwt.
Calf trimmings (lined)\$1.00*
Hide trimmings (lined)80*
Sinews and pizzles (green, salted)1.00*

	Per ton
Cattle jaws, skulls and knuckles\$40.00@42.00
Pig skin scraps and trim, per lb. 7½¢ @ 7½¢

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy\$65.00@75.00
light65.00
Flat shins, heavy60.00@65.00
light60.00
Blades, buttocks, shoulders & thighs57.50@60.00
Hoofs, white55.00@57.50
Hoofs, house run, assorted37.50
Junk bones31.00

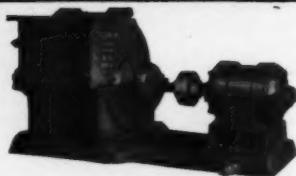
Animal Hair

Winter coil dried, per ton\$ 60.00
Summer coil dried, per ton40.00
Winter processed, black, lb.nominal
Winter processed, gray, lb. 5
Cattle switches4 @ 4½

STEDMAN 2-STAGE GRINDERS

FOR CRACKLINGS, BONES, DRIED BLOOD
TANKAGE and OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes —5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.



STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

CLOVE-NUTS

Give your minced ham, spiced ham, ham sausage and luncheon meats that baked ham flavor.

Write for free samples

MEAT INDUSTRY



SUPPLIERS, INC.

4432-40 S. Ashland Ave.

CHICAGO, ILLINOIS

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$30.00
Blood, dried, 10% per unit.....	5.50
Unground fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.75
Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
August shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	3.75
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25
Feeding tankage, unground, 10-12% ammonia, 10% B. P. L., bulk.....	4.96

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 10% flat.....	10.10

Dry Rendered Tankage

50/55% protein, unground.....	\$1.09
60% protein, unground.....	1.00

CANADA RESTRICTS SHORTENING

An order limiting manufacture of shortening to 80 per cent of the quantity produced, and to 56 per cent of the quantity of vegetable oils used, during the corresponding months of 1941 was issued on August 11 by Mrs. Phyllis Turner, oils and fats administrator of the Canadian Wartime Prices and Trade Board. For purposes of the order, shortening is defined as a combination of edible animal or vegetable fats or edible oils, variously processed by hydrogenation or otherwise.

EASTERN FERTILIZER MARKETS

New York, August 12, 1942

The markets were quiet the past week with very little trading reported. The production of packing house products in the East is still light and offerings are limited. Some blood was sold at the ceiling prices of \$5.45 and \$5.50 f.o.b., New York, with additional quantities wanted at this price.

Producers of fish meal claim that fishing is poor and that production is light. Cracklings are selling at the ceiling price of \$1.09.

Cotton Oil Makes Fair Recovery After Low Ebb

AFTER reaching new lows for the season earlier in the week, New York cottonseed oil futures made a fair recovery in later trading. On some deliveries, most of the earlier decline was recovered, while on others there was a small net advance for the period. Trading continued at rather low levels.

Weakness at the start of the week was a continuation of the bearish feeling of last week. As the week progressed, traders adjusted their positions to prospect of heavier crush.

The increased production of principal vegetable oil crops to replace lost import sources is likely to exceed earlier expectations, according to the Department of Agriculture. Estimates now place new crop cottonseed output at 5,800,000 tons, soybeans at 186,000,000 bu. and peanuts at 2,800,000,000 lbs. These tonnages, combined with the larger flax crop, add up to a 45 per cent increase over 1941 in the four main vegetable oil crops.

Cash trading in vegetable oils was mostly quiet. However, some easiness was noted on new crush Texas cottonseed oil.

SOYBEAN OIL.—Trading in soybean oil was quiet all of the week. Prices early were at previous levels, but later in the week supplies were reported

available at 11 1/4 @ 11 1/2 c, off 1/2 c on the inside price. Eastern circles report considerable crude soybean oil purchased by the government lately, part of the purchases for export.

PEANUT OIL.—There was little action on peanut oil. So far, prospects of an unusually large crop have failed to shake sellers, who do not appear to be interested in anything below ceiling levels. Old crop supplies are limited.

CORN OIL.—Bids continue scarce. Government buying has about cleaned out the market, with little crude left for sale.

COTTONSEED OIL.—Slight easiness developed by the middle of the week, with new crop cottonseed oil reported sold in Texas at 12 1/2 c, off 1/2 c from the ceiling. Offerings at 12 1/4 c were rather general. Late in the week, Valley refiners were bidding 12 c.

Futures transactions for the week in New York were:

MONDAY, AUGUST 10, 1942					
	Sales	High	Low	Bid	Pr. cl.
Aug.	1	13.00	13.00	13.75	13.70
Sept.	4	13.53	13.49	13.52	13.50
Oct.	16	13.88	13.37	13.38	13.50
Jan.	1	13.30	13.30	13.38	13.50
Mar.	1	13.30	13.30	13.40	13.55

Sales, 23 lots.

TUESDAY, AUGUST 11, 1942					
	Sales	High	Low	Bid	Pr. cl.
Aug.	1	13.00	13.00	13.75	13.70
Sept.	4	13.53	13.49	13.52	13.50
Oct.	2	13.45	13.45	13.45	13.38
Jan.	1	13.45	13.45	13.45	13.38
Mar.	1	13.45	13.45	13.52	13.40

Sales, 4 lots.

WEDNESDAY, AUGUST 12, 1942					
	Sales	High	Low	Bid	Pr. cl.
Aug.	1	13.00	13.00	13.75	13.70
Sept.	4	13.53	13.49	13.52	13.50
Oct.	2	13.45	13.45	13.45	13.38
Jan.	1	13.45	13.45	13.45	13.38
Mar.	1	13.45	13.45	13.52	13.40

Sales, 6 lots.

THURSDAY, AUGUST 13, 1942					
	Sales	High	Low	Bid	Pr. cl.
Aug.	1	13.00	13.00	13.75	13.70
Sept.	4	13.53	13.49	13.52	13.50
Oct.	2	13.45	13.45	13.45	13.38
Jan.	1	13.45	13.45	13.45	13.38
Mar.	1	13.45	13.45	13.52	13.40

Sales, 1 lot.

(See later market on page 45.)

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	19
White animal fat.....	15
Water churned pastry.....	17 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	15

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12% @ 12 1/2
White deodorized, bbls., f.o.b. Chgo.....	16%
Yellow, deodorized.....	16%
Soap stock, 50% f.f.s., f.o.b. consuming points.....	2 1/4 @ 2%
Soybean oil, in tanks, f.o.b. mills.....	11 1/4 @ 11 1/2
Corn oil, in tanks, f.o.b. mills.....	12%

You can't buy
EXPERIENCE,
but JAMISON
builds it into
EVERY DOOR

Consult nearest branch or address
JAMISON COLD STORAGE DOOR CO.
Jamison, Stevenson, and Victor Doors
HAGERSTOWN, MD., U.S.A.

JAMISON
BUILT COLD STORAGE DOORS

JAMISON STANDARD
TRACK DOOR
Send for Bulletin 124



KEWANEE

5 SIZES
FOR SMALL
INDUSTRIAL
USES

SCOTTIE
JUNIOR
BOILER

... EACH ONE A
REAL FUEL SAVER

High Pressure Steam at Low Cost...
economical to buy and economical to
operate. Compact yet easily accessible.
Easy payments in accordance with
U.S. Government regulations thru our
Finance Corporation.

For 6" rule with scale for reading
pipe sizes, write Dept. 99B VIII
KEWANEE BOILER CORPORATION
KEWANEE, ILLINOIS 142-1

HIDES AND SKINS

All hide markets strong but quiet, awaiting new WPB buying permits—Restrictions placed on importation of sheep shearlings.

Chicago

PACKER HIDES.—The packer hide market has been quiet throughout the week, and is expected to continue so until the next buying permits have been issued by the WPB. Reports from tanners as to their requirements, and from packers covering their production, were scheduled to be in the hands of the WPB on August 10th. It is expected that a week or so will elapse before the hides can be allocated among buyers and buying permits issued, so there is a belief in the trade that some action may be seen during the coming week.

The market is called strong at ceiling prices for all descriptions, as quoted in the price table. According to reports in the trade, many more hides were wanted last month than were allocated among buyers; and there was some belief that the WPB held back permits on part of the production, presumably with the purpose of building up a back-log of stock for emergencies.

The amendment effective July 24th to Revised Price Schedule No. 9 provides an alternative method of pricing branded steers. Heavy Colorados, when salted with heavy butt brands and heavy Texas steers, can be sold at 14½¢, or ½¢ more for Colorados than under the old method of selling lights and heavies together. However, under the optional method, light and extreme light branded steers are to be salted together and sold at 14½¢, whereas under the old method extreme light Texas steers, when salted separately, brought 15¢. It is understood that some packers are using the new method of grading but to what extent it is being practiced is not yet known.

The federal inspected slaughter of cattle during July, totalling 1,047,909 head, was the largest since January and set a new all-time high record for July; the nearest approach to this figure during July was in another war year, 1918, when cattle slaughter totalled 1,020,000 head. The June slaughter was 1,039,128, and in July 1941 the total was 967,531 head. Calf slaughter during July totalled 461,376 head, as compared with 475,099 during June, and 445,023 during July 1941.

OUTSIDE SMALL PACKER.—The outside small packer market is fairly well sold up and quotable at 15¢ flat, trimmed, for all-weight native steers and cows, and 14¢ for brands; native bulls 11½¢ and branded bulls 10½¢; bulls up to 58 lbs. can be sold with steers and cows. Small packers have been protesting bitterly against the recent amendment requiring them to sell hides flat, without the former ½¢ premium for selling on selected basis. However, a

good many small packers had sold their July production in advance during June, and these trades at the old price schedule were permitted to stand, provided deliveries are made prior to August 24, 1942.

PACIFIC COAST.—The Coast market is sold up to end of July and quotable at ceiling of 13½¢, flat, trimmed, for steers and cows, and 10¢ for bulls, f.o.b. shipping point.

FOREIGN WET SALTED HIDES.—The South American market has been quiet, so far this week. Last trading in frigorifico standard steers was at 106 pesos on sales to buyers in Britain or the States; reject steers last sold at 100 pesos, and frigorifico extremes at 107 pesos. Permits have been issued recently by the DSC only at these levels.

COUNTRY HIDES.—While there is a little trade possibly between dealers in country hides, such trades seldom come to light, and no action in the open market is expected until the WPB issues the next buying permits to tanners. Hides have been moving practically entirely on an all-weight basis, at 15¢ flat for trimmed and 14¢ flat for untrimmed stock, f.o.b. shipping point. Tanner selections are nominal, with heavy steers and cows quoted around 14¢, flat, trimmed; trimmed buff weights and also trimmed extremes at 15¢, flat. Bulls are quoted around 10@10½¢ flat for natives, brands a cent less. Glues are nominal at 12@12½¢, flat, trimmed, and all-weight branded hides around 13¼@14¢, flat, trimmed.

CALFSKINS.—Packer calfskins are quiet, being sold up to end of July, and called strong at ceiling prices, 27¢ for heavies and 23½¢ for lights.

Chicago city calfskins are firm at maximum prices, 8/10 lb. at 20½¢ and 10/15 lb. at 23¢, but will continue quiet until new permits are issued. Outside cities are salable at same prices, and country calf at 16¢ for 10 lb. and down, and 18¢ for 10/15 lb., f.o.b. shipping point. City light calf and deacons are quotable at \$1.43, selected.

KIPSKINS.—Packer kipskins are firm at ceiling prices, 20¢ for 15-30 lb. natives and 17½¢ for brands; market sold up to end of July.

Collections are slow on city kipskins and market was cleaned up couple weeks back at 18¢ for 15-30 lb. natives and 17¢ for brands; outside cities are salable at same figures, and country kips at 16¢, flat, f.o.b. shipping point.

Packer regular slunks sold this week at \$1.10, flat; hairless are quotable at 55¢, flat.

HORSEHIDES.—There is a good demand at steady prices for horsehides, with supplies rather light. Individual ceilings govern trading, with the bulk of sales in a range of \$7.50@7.65, selected, f.o.b. nearby sections, for city renderers with manes and tails on;

trimmed renderers range usually \$7.10@7.25, del'd Chgo.; mixed city and country lots \$6.50@6.60, Chgo. There has been no reaction as yet from the recent meeting of horsehide tanners with the War Production Board.

SHEEPSKINS.—Dry pelts are called firm at 27@28¢ per lb., del'd Chgo., for full wools. Production of packer shearlings is tapering off rather sharply in some quarters, with market strong at maximum prices, No. 1's \$2.15, No. 2's \$1.90, No. 3's \$1.00, and No. 4's 40¢. Individual ceilings also govern sales of pickled skins, with market quoted around \$7.50@7.75 per doz. packer production; sales of blind ribbies have been reported up to \$8.50. Packer wool pelts are quoted around \$2.65@2.70 per cwt. liveweight basis for westerns, and \$2.40 @2.50 per cwt. for northern natives, with reports of sales lacking confirmation. It is understood that some shearing tanners have been calling on some of the outside packers for up to 50 per cent of their wool skins, to be shorn for shearlings, as provided in the recent WPB order. The WPB issued an order on August 7, restricting the importing of sheep shearlings after 12.01 a.m. August 17, 1942. Applications to import shearlings are to be filed monthly and are restricted to tanners holding unfilled contracts placed by the U. S. Army Air Forces, the business to be handled through the importers or shippers' agents normally employed, as far as possible.

New York

PACKER HIDES.—The New York market has been quiet but strong at ceiling prices, pending the issuance of buying permits for August hides by the WPB. Native steers are quotable at 15½¢, butt brands 14½¢, Colorados 14¢ for lights and heavies together, all-weight cows 15½¢, and native bulls are quoted at 12¢.

CALFSKINS.—The trading under WPB permits about two weeks back is understood to have cleaned up July calf and kipskins in the New York market and buyers are anxiously awaiting further offerings at ceiling prices. Collector 3-4's are quotable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 8, 1942, were 4,026,000 lbs.; previous week 3,547,000 lbs.; same week last year 4,959,000 lbs.; Jan. 1 to date, 172,098,000 lbs.; corresponding period of last year, 158,550,000 lbs.

Shipments of hides from Chicago for week ended August 8, 1942, were 4,941,000 lbs.; previous week 5,701,000 lbs.; same week last year, 6,713,000 lbs.; Jan. 1 to date, 185,746,000 lbs.; same period last year, 165,154,000.

Institute Meat Plan

(Continued from page 13.)

tail meat outlets throughout the United States. Many—because of lack of merchandise to sell—are on the verge of closing. We feel these outlets are necessary to serve consumers. The plans we have submitted should help retailers.

"In the total of 58 important food products on which the Department of Agriculture reported, the price spread between the farm and the table has materially widened. Inasmuch as most of the charges incurred along the route of getting pork from the farm to the consumers are constant or have moved upward, and since earnings in the meat packing industry averaged only a fraction of a cent a pound, even during the 1935-39 period when the spread stood at 9.6c, it should be clearly apparent that the 3.9c figure for June means that many companies in the industry are suffering very heavy losses.

"In making suggestions which we trust will prove of assistance to various branches of the government, this organization—drawing on expert counsel from within the industry—has had in mind trying to be as helpful as possible. We feel we are doing efficiently our vitally essential job of feeding the armed forces, our allies in the war and the civilian population. We shall, of course, continue to do so.

"It is essential that the present situation be corrected. We recognize that the Office of Price Administration, the Department of Agriculture and others are finding it quite difficult to control a perishable product like meat by present ceiling methods. We are in entire sympathy with the objects being sought by the OPA and other government agencies, but the present situation can only seriously interfere with the general war effort and have disastrous results for livestock producers, meat packers, sausage makers, retailers and, ultimately, consumers."

FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Offerings of hams, green bellies and picnics were very scarce but there was a fair, scattered trade developed on other items, including several cars of D. S. bellies. Hogs moved up to another high for the season, reaching a top of \$15.30.

Cottonseed Oil

Valley crude, 12½c bid, 12½c asked; Southeast, 12½c nominal; Texas, 12½c nominal.

Quotations on New York bleachable cottonseed oil, Friday close, were: Sept. 13.70@13.90; Oct. 13.60@13.75; Dec. 13.50@13.55; Jan. 13.50@13.55, Mar. 13.57@13.70; market quiet; 7 sales were reported.

PRODUCE IN COLD STORAGE

Cold storage holdings of butter cheese and eggs on hand, August 1, 1942:

	Aug. 1, 1942	Aug. 1, 1941	5-yr. av. 1937-41
	M lbs.	M lbs.	M lbs.
Butter, creamery	148,637	178,493	152,885
Butter, packing stock	74	33	823
Cheese, American	260,187	139,568	114,020
Cheese, Swiss			
incl. block	5,762	5,080	4,542
Cheese, brick & munster	1,008	989	1,333
Cheese, limburger	1,148	931	1,262
Cheese, all other			
varieties	27,572	21,852	14,587
Eggs, shell, cases	7,734	6,641	7,316
Eggs, frozen	250,505	195,187	159,322
Eggs, frozen, case			
equivalent	7,747	5,205	4,249
Total, case equivalent			
both shell & frozen	15,481	11,846	11,565

August 1 cold storage release includes Dairy Products Marketing Association holdings Aug. 1, 3,091,000 lbs. creamery butter, FSCC and SMA held 3,687,000 lbs. creamery butter, 28,000 cases shell eggs, 4,941,000 lbs. Fr. eggs. SMA and FSCC held 73,739,000 lbs. of cheese. U. S. Commercial stocks: Creamery butter 8/1/42 141,859,000 lbs.; 8/1/41 177,002,000 lbs. Aug. 5-yr. Av. 142,147,000 lbs. Shell eggs 8/1/42 7,706,000 cs.; 8/1/41 6,402,000 cs.; Aug. 5-yr. Av. 7,054,000 cs. Fr. eggs 8/1/42 285,564,000 lbs.; 8/1/41 193,417,000 lbs.; Aug. 5-yr. Av. 158,986,000 lbs. American Cheese 8/1/42 186,448,000 lbs.; 8/1/41 135,138,000 lbs.; Aug. 5-yr. Av. 113,134,000 lbs.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Aug. 14, 1942:

	Week ended Aug. 14	Prev. week	Cor. 1941
Hvy. nat. str.	@15¼	@15¼	@15
Hvy. Tex. str.	@14½	@14½	@15
Hvy. butt	@14½	@14½	@15
Brnd'd str.	@14	@14	@15
Hvy. Col. str.	@14	@14	@15
Ex-light Tex.	@15	@15	@15
str.	@14½	@14½	@15
Brnd'd cows.	@15½	@15½	@15
Hvy. nat. cows	@15½	@15½	@15
Lt. nat. cows.	@15	@15	@15
Nat. bulls.	@12	@12	@12
Brnd'd bulls.	@11	@11	@12
Calfskins	23¼@27	23¼@27	23¼@27
Kips, nat.	@20	@20	@20
Kips, brnd'd.	@17½	@17½	@20
Slunks, reg.	@1.10	@1.10	@1.15
Slunks, hrls.	@55	@55	@65

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	14¼@14¼
Branded	@14	@14	13¼@14¼
Nat. bulls.	@11¼	@11¼	11@11¼
Brnd'd bulls.	@10½	@10½	10@10½
Calfskins	20¼@23	20¼@23	20¼@23
Kips	@18	@18	@20
Slunks, reg.	@1.10	@1.10	95@1.00
Slunks, hrls.	@55	@55	@60

All packer hides and all calf and hipkins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@14	@14	10¼@11
Hvy. cows	@14	@14	@11
Buffs	@15	@15	@13½
Extremes	@15	@15	@14½
Bulls	10@10½	10@10½	@8
Calfskins	16@18	16@18	17¼@18
Kipskins	@16	@16	15¼@16
Horsehides	6.50@7.65	6.50@7.65	5.75@6.60

All country hides and skins quoted on flat basis.

SHEEPSKINS

Phr. shearings	@2.15	@2.15	1.75@1.80
Dry pelts	27@28	27@27½	23¼@24½

CANADIAN MEAT IMPORTS

Imports of meat into Canada during the month of June, with comparisons:

	June 1942	June 1941
	Lbs.	Lbs.
Beef	5,000	144,607
Bacon and ham	1,733	2,297
Pork	66,600	1,008,834
Mutton and lamb	16,646	339,825
Canned beef	198	466,325
Lard compound	187,318	22,730
	6 mos. 1942	6 mos. 1941
Beef	298,469	460,492
Bacon and ham	14,658	119,635
Pork	867,690	2,402,493
Mutton and lamb	1,717,107	1,908,486
Canned beef	2,796,369	3,269,936
Lard compound	740,424	59,982

SAVE MONEY WITH NIAGARA EQUIPMENT

Superior Method for Food Storage

NIAGARA Air Conditioning Fan Coolers are designed to fill any need in food storage and processing. By preventing the cooling process from drying out the products, Niagara Fan Coolers retain weight and value in fresh foods.

Niagara "NoFrost"—completely automatic—prevents icing of cooler coils—maintains full time operation at full capacity—less costly than brine spray—easier to maintain.

Representatives in principal cities. Address inquiries to

NIAGARA BLOWER COMPANY

6 E. 45th Street New York City
Chicago Office: 37 W. Van Buren Street



Wholesale Brokers of CASINGS

SAM S. SVENDSEN CHICAGO U.S.A.

LIVESTOCK MARKETS *Weekly Review*

July Inspected Kill Held Over '41 Level

MORE than in 1941 was not enough—even though federally inspected slaughter of all classes of livestock during July was greater than in July, 1941, and only in hogs was materially below June, 1942, the supply of meats was not large enough (after needs of the armed forces and FSCC had been met) to satisfy domestic demand and shortages developed in Eastern cities.

Since meat for the armed forces and the FSCC comes from inspected plants, and since these plants are also important sources of meat for urban centers in the East, the latter area suffered most acutely, particularly since local slaughterers were unable to take up the slack under existing conditions.

Federally inspected cattle slaughter in July totaled 1,047,909 head, compared with 1,039,128 in June, and kill was the second largest for any month this year. July slaughter was 8 per cent above the 967,531 head processed in July, 1941.

However, when figures on inspected cattle slaughter are viewed in conjunction with reports on marketings it appears possible that the proportion of cattle killed in inspected plants may have been considerably greater than is customary, and that total countrywide kill (uninspected and inspected) was probably on a more restricted scale than the federal inspection data would indicate.

This was a logical development, since many smaller plants were attempting to reduce their losses by cutting their kill, or were finding it difficult to obtain slaughter stock, while other packers with U.S. "must" business were forced to hold their operations at as high a level as possible.

According to Secretary of Agriculture Wickard, the amount of federally-inspected beef available to civilian families was around 450 million lbs. in July. That amount was smaller than the 515 million lbs. available in July, 1941, but larger than 425 million lbs. available in July, 1940.

It is entirely possible that for the next two months the figures on inspected slaughter and production will not be as reliable indices of total meat industry volume as they have been in the past.

Hog slaughter for July amounted to 3,885,575 head against 4,553,937 in June and 3,005,684 in July, 1941. With a third to two-fifths of inspected pork production going to the FSCC and armed forces, the amount of pork available for civilians was smaller than in

either 1941 or 1940. Secretary of Agriculture Wickard stated recently that the amount of federally-inspected pork available to civilians in July probably was a little under 400 million lbs. against 475 million lbs. in July, 1941 and 500 million lbs. in July, 1940.

There were no ceilings on dressed lamb prices in July and demand was strong and slaughter heavy. July kill of sheep and lambs amounted to 1,705,209 head against 1,481,443 head in June and 1,568,689 in July, 1941.

Calf slaughter for July was 461,376 head against 475,099 in June and 445,023 in July, 1941.

Seven-month totals for the different classes of livestock are considerably ahead of 1941. Cattle kill in the first seven months of 1942 amounted to 6,805,660 head against 5,909,442 in 1941; hog slaughter was 30,812,661 head against 26,318,656 last year and sheep and lamb kill totaled 10,917,738 against 10,358,444 in 1941.

Number of animals processed under federal inspection during July, compared with July totals in the preceding ten years, as reported by the U.S. Department of Agriculture, Agricultural Marketing Service, were:

	JULY SLAUGHTER		
	Cattle	Hogs	Sheep
1942	1,047,909	3,885,575	1,705,209
1941	967,531	3,005,684	1,568,689
1940	821,785	3,218,904	1,447,528
1939	782,109	2,777,892	1,590,064
1938	829,081	2,253,590	1,461,255
1937	790,020	1,643,112	1,890,363
1936	927,536	2,691,815	1,352,468
1935	744,900	1,712,312	1,545,804
1934	806,064	3,324,440	1,294,237
1933	752,105	3,914,452	1,398,472

	SEVEN-MONTH TOTALS		
	Cattle	Hogs	Sheep
January	1,057,159	5,836,613	1,610,901
February	891,013	3,862,077	1,466,657
March	929,008	4,134,318	1,068,688
April	956,290	4,196,363	1,569,762
May	885,153	4,319,776	1,474,988
June	1,089,128	4,553,937	1,481,443
July	1,047,909	3,885,575	1,705,209
Total	6,805,660	30,812,661	10,917,738
1941	5,909,442	26,318,656	10,358,444
1940	5,392,975	28,219,678	9,776,828
1939	5,239,263	22,472,586	9,706,717
1938	5,511,974	19,478,077	10,524,789

Fewer Cattle on Feed in Corn Belt Than Year Ago

A 19 per cent decrease in the number of cattle on feed in the Corn Belt states August 1, compared with the same date in 1941, is reported by the United States Department of Agriculture.

All states in the heaviest cattle feeding area reported declines. The heaviest losses were in Ohio, Michigan and Wisconsin, with 30 per cent fewer cattle in feedlots than a year ago. For the five eastern Corn Belt states the decline is 20 per cent, while for the six western states numbers are off 18 per cent. The largest decrease from last year was in long-fed cattle.

Actual cattle feeding operations show considerable deviation from marketing plans reported in April. Apparently, many cattle were marketed in June and July that were intended for later liquidation. This action probably was due to uncertainty of feeders over future prices for fed cattle under wholesale and retail beef ceilings.

KENNETT-MURRAY LIVESTOCK BUYING SERVICE



*An Economical, Convenient
Service, available to all*

FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
INDIANAPOLIS, IND. MONTGOMERY, ALA.
OMAHA, NEB



**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

FINDS HAULERS WASTE RUBBER

Livestock truckers making short hauls to local markets still have a long way to go in the matter of tire and truck economy, in the opinion of R. C. Ashby of the University of Illinois. Interviews with 88 haulers on three smaller Illinois markets, according to Ashby, revealed that only 8 per cent of them were meeting ODT load requirements on both trips. This he compares with a reported 50 per cent compliance by livestock truckers serving the Chicago market and 23.7 per cent at National Stockyards, East St. Louis.

Of the 88 haulers, more than half were carrying less than a 75 per cent load to market. Ashby believes that the answer to this wasting of rubber is greater community cooperation in assembling livestock loads for market.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., August 13.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog market was active and hog prices 10¢ to 15¢ higher, with loadings heavier than last Thursday.

Hogs, good to choice:

160-180 lb.	\$13.80@14.65
180-200 lb.	14.25@14.75
200-240 lb.	14.50@14.75
240-270 lb.	14.25@14.65
270-300 lb.	14.10@14.50
300-330 lb.	13.95@14.20

Sows:

300-330 lb.	\$13.90@13.90
330-360 lb.	13.50@13.85
360-390 lb.	13.15@13.65

Receipts of hogs at Corn Belt markets for the week ended August 13:

	This week	Last week
Friday, Aug. 7	33,000	40,900
Saturday, Aug. 8	21,000	25,800
Monday, Aug. 10	22,300	24,500
Tuesday, Aug. 11	18,000	27,500
Wednesday, Aug. 12	11,000	10,812
Thursday, Aug. 13	21,000	18,000

NEW YORK LIVESTOCK

Livestock prices at Jersey City August 11, 1942, as reported by the Agricultural Marketing Administration were:

CATTLE:

Steers	Nominal
Cows, medium	11.00
Cows, cutter and common	9.00@10.25
Cows, canners	Down to 7.00
Bulls, good	11.50@12.00
Bulls, medium	12.00@12.25
Bulls, cutter to common	9.00@10.00

CALVES:

Vealers, good to choice	\$15.50
-------------------------	---------

HOGS:

Hogs, good and choice, 202 lb.	\$15.15
--------------------------------	---------

LAMBS:

Lambs, good to choice	\$15.75
Lambs, cull and common	\$11.25

Receipts of salable livestock at Jersey City market for week ended August 8, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,197	1,654	242	3,746
Total, with directs	8,805	17,000	17,828	54,886
Previous week:				
Salable receipts	1,256	891	250	2,556
Total, with directs	7,927	14,338	18,123	41,099

*Including hogs at 31st street.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, August 13, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & oily not quoted):

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
HARROWS & GILTS:					
Good and choice:					
120-140 lbs.	\$14.00@14.50	\$13.75@14.35			
140-160 lbs.	14.25@14.85	14.25@14.85		\$14.10@14.40	\$14.75@15.00
160-180 lbs.	14.65@15.10	14.75@15.20	\$14.00@14.00	14.35@14.65	14.75@15.00
180-200 lbs.	14.90@15.20	15.10@15.25	14.40@14.75	14.60@14.75	15.00
200-220 lbs.	15.05@15.25	15.10@15.25	14.65@14.85	14.65@14.75	15.00
220-240 lbs.	15.00@15.25	15.10@15.25	14.65@14.85	14.65@14.75	14.95@15.00
240-270 lbs.	14.75@15.10	15.00@15.25	14.65@14.85	14.60@14.75	14.70@15.00
270-300 lbs.	14.55@14.90	14.65@15.10	14.50@14.75	14.40@14.65	14.60@14.85
300-330 lbs.	14.50@14.85	14.50@14.80	14.40@14.60	14.30@14.45	14.50@14.75
330-360 lbs.	14.35@14.55	14.40@14.60	14.35@14.50	14.25@14.40	14.40@14.60
Medium:					
160-220 lbs.	14.00@14.90	13.90@15.00	13.50@14.05	14.25@14.05	14.50@14.90
SOWS:					
Good and choice:					
270-300 lbs.	14.35@14.50	14.10@14.25	14.25@14.35	13.80@14.00	14.10@14.20
300-330 lbs.	14.25@14.40	14.10@14.25	14.25@14.35	13.80@14.00	14.10@14.15
330-360 lbs.	14.15@14.35	14.00@14.25	14.15@14.30	13.75@14.00	14.10
360-400 lbs.	14.00@14.25	13.85@14.15	14.15@14.25	13.60@13.90	14.05@14.10
Good:					
400-450 lbs.	13.85@14.10	13.75@14.00	14.10@14.25	13.50@13.75	14.00@14.10
450-500 lbs.	13.60@13.90	13.60@13.90	14.00@14.15	13.00@13.65	13.90@14.00
Medium:					
250-550 lbs.	13.00@13.75	13.85@13.90	13.35@14.15		13.75@14.00

Slaughter Cattle, Vealers and Calves:

STEERS, Choice:					
700-900 lbs.	15.00@16.00	14.75@15.50	14.25@15.25	14.00@15.25	14.75@15.75
900-1100 lbs.	15.25@16.25	14.75@15.75	14.50@15.50	14.25@15.50	15.00@16.25
1100-1300 lbs.	15.75@16.65	14.75@15.75	14.75@15.75	14.50@15.75	15.00@16.25
1300-1500 lbs.	15.75@16.65	14.75@15.75	14.75@15.75	14.50@15.75	15.00@16.25
STEERS, Good:					
700-900 lbs.	14.00@15.00	13.50@14.75	13.00@14.50	13.00@14.25	13.75@15.00
900-1100 lbs.	14.25@15.25	13.50@14.75	13.25@14.75	13.25@14.50	13.75@15.00
1100-1300 lbs.	14.25@15.75	13.50@14.75	13.50@14.75	13.50@14.50	13.75@15.00
1300-1500 lbs.	14.50@15.75	13.50@14.75	13.50@14.75	13.50@14.50	13.75@15.00
STEERS, Medium:					
700-1100 lbs.	12.00@14.25	11.75@13.50	12.00@13.50	12.00@13.50	12.00@13.75
1100-1300 lbs.	12.00@14.25	11.75@13.50	12.00@13.50	12.25@13.50	12.00@13.75
STEERS, Common:					
700-1100 lbs.	9.75@12.00	10.00@11.75	10.00@12.00	10.25@12.25	10.25@12.00
HEIFERS, Choice:					
600-800 lbs.	14.25@15.25	13.75@14.75	13.75@14.75	14.00@15.00	14.00@15.00
800-1100 lbs.	14.25@15.25	13.75@14.75	14.00@14.75	14.00@15.00	14.00@15.00
HEIFERS, Good:					
600-800 lbs.	13.00@14.25	13.00@13.75	12.50@14.00	12.25@14.00	12.25@14.00
800-1000 lbs.	13.00@14.25	13.00@13.75	12.75@14.00	12.25@14.00	12.25@14.00
HEIFERS, Medium:					
500-900 lbs.	10.00@13.00	10.25@13.00	10.25@12.75	10.25@12.25	10.50@12.25
HEIFERS, Common:					
500-900 lbs.	9.00@10.00	9.25@10.25	9.00@10.25	9.00@10.25	9.25@10.50
COWS, all weights:					
Good	10.75@11.75	10.50@11.00	10.50@11.25	10.50@11.75	10.50@11.50
Medium	9.50@10.75	9.00@10.50	9.50@10.50	9.75@10.50	9.75@10.50
Cutter and common	8.00@9.75	7.75@9.00	7.50@9.50	7.25@9.25	8.25@9.75
Canner	6.75@8.00	6.00@7.75	6.00@7.50	6.00@7.25	7.00@8.25
BULLS (Ylgs. Excl.), all weights:					
Beef, good	11.00@12.00	10.50@11.00	10.75@11.15	10.50@10.75	11.00@11.50
Sausage, good	11.00@11.75	10.50@11.00	10.75@11.15	10.50@10.75	10.75@11.50
Sausage, medium	9.75@11.00	9.50@10.50	9.75@10.75	9.50@10.50	10.00@10.75
Sausage, cutter & com.	9.00@9.75	8.75@9.50	8.50@9.75	8.00@10.00	8.75@10.75
VEALERS, all weights:					
Good and choice	14.00@15.50	13.75@15.00	13.00@15.00	12.00@14.50	12.00@15.00
Common and medium	10.00@14.00	11.50@13.75	9.00@13.00	9.00@12.00	9.50@12.50
Cull	8.50@10.00	7.50@11.50	7.50@9.00	7.00@9.00	6.50@9.50
CALVES, 500 lb. down:					
Good and choice	11.00@13.00	11.00@13.00	11.00@13.00	11.00@13.00	
Common and medium	8.75@11.00	8.50@11.00	8.50@11.00	9.00@11.00	
Cull	7.50@8.75	7.00@8.50	7.00@8.50	7.00@9.00	

Slaughter Lambs and Sheep:

SPRING LAMBS:					
Good and choice*	14.50@15.00	14.50@15.00	14.40@14.65	13.75@14.25	14.50@15.10
Medium and good*	12.50@14.25	11.75@14.25	12.25@14.25	12.50@13.50	12.00@14.25
Common	10.00@12.25	9.50@11.50	10.50@12.00	10.00@12.25	10.25@11.75
YLG. WETHERS:					
Good and choice*	11.25@12.50	11.00@12.00	11.25@11.75	10.75@11.75	11.25@12.25
Medium and good*	10.25@11.25	9.75@10.75	10.25@11.25	9.50@10.50	10.25@11.00
EWES:					
Good and choice*	5.25@6.50	5.00@5.75	4.75@5.85	5.25@6.00	5.50@6.50
Common and medium	3.75@5.25	3.50@4.75	3.25@4.75	3.50@5.00	3.75@5.50

*Quotations on woolled stock based on animals of current seasonal market weights and wool growth; those on shorn stock on animals with No. 1 and No. 2 pelts. *Quotations on slaughter lambs and yearlings of good and choice, and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively. *Quotations on yearling wethers and ewes on shorn basis.

PACIFIC COAST LIVESTOCK

Receipts for 5 day ended August 7:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,674	1,353	2,046	300
San Francisco	1,250	215	2,100	11,000
Portland	3,615	450	2,050	3,200

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were as follows: 23,082 cattle, 2,366 calves, 28,873 hogs and 5,605 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 8, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 3,276 hogs; Swift & Company, 1,062 hogs; Wilson & Co., 3,725 hogs; West-ern Packing Co., Inc., 2,111 hogs; Agar Packing Co., 6,918 hogs; Shippers, 9,078 hogs; Others, 26,300 hogs.
Total: 35,567 cattle, 3,427 calves; 53,070 hogs and 7,338 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,099	971	4,746	6,175
Cudahy Pkg. Co.	2,670	666	2,175	4,244
Swift & Company	6,123	732	2,792	5,359
Wilson & Co.	3,829	790	2,641	429
Indep. Pkg. Co.			365	
Meyer Kornblum	1,798			
Others	8,898	443	1,131	3,487
Total	28,417	3,622	13,850	19,694

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,206	6,079	3,760	
Cudahy Pkg. Co.	3,579	3,959	8,923	
Swift & Company	4,298	3,114	6,110	
Wilson & Co.	1,610	4,170	2,066	
Others			8,715	
Cattle and calves: Eagle Pkg. Co., 24; Greater Omaha Pkg. Co., 158; Geo. Hoffman, 53; Kroger Pkg. Co., 865; Nebraska Beef Co., 1,032; Omaha Pkg. Co., 233; John Roth, 219; So. Omaha Pkg. Co., 988; Lincoln Pkg. Co., 227.				
Total: 18,710 cattle and calves; 26,067 hogs; 20,791 sheep.				

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,011	2,024	8,309	8,935
Swift & Company	4,512	2,623	7,830	8,417
Hunter Pkg. Co.	1,639	331	5,498	840
Krey Pkg. Co.			763	
Hell Pkg. Co.			1,743	
Laclede Pkg. Co.			2,500	
Siehoff Pkg. Co.			832	
Shipments	6,060	2,904	18,554	3,767
Others	3,248	85	3,084	785
Total	19,470	7,462	47,063	22,324

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,916	465	7,840	6,533
Armour and Company	2,970	375	6,262	8,316
Others	2,461	10	394	4,204
Total	7,347	850	14,496	14,063
Not including 1,039 cattle, 1 calf, 656 hogs and 925 sheep bought direct.				

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,991	33	5,968	2,979
Armour and Company	3,033	35	5,220	3,217
Swift & Company	2,438	22	3,268	3,423
Shippers	5,776	24	4,222	1,227
Others	278	9		
Total	14,516	143	18,688	10,846

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,715	1,878	2,999	1,460
Wilson & Co.	4,391	1,663	2,934	1,438
Others	295	13	695	
Total	9,401	3,574	6,649	2,918
Not including 504 cattle, 66 calves and 1,773 hogs bought direct.				

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,008	891	6,672	3,895
Wichita D. B. Co.	27			
Dunn & Ostertag	144		82	
Fred W. Doid	181		445	
Sunflower Pkg. Co.	28		146	
Pioneer Pkg. Co.	672			
Excel Pkg. Co.	672			
Others	2,234		515	420
Total	5,356	891	7,860	4,315
Not including 131 cattle and 1,358 hogs bought direct.				

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,280	110	3,710	6,387
Swift & Company	1,002	119	2,963	5,806
Cudahy Pkg. Co.	824	88	1,460	2,108
Others	1,992	250	1,245	958
Total	5,098	567	9,408	15,224

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,469	2,023	1,903	11,079
Swift & Company	5,286	1,901	2,707	10,819
Blue Bonnet Pkg. Co.	438	96	1	182
City Pkg. Co.	59	15	277	
H. Rosenthal Co.	21	1		9
Total	10,273	4,036	4,978	22,087

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,980	1,679	12,805	3,547
Dakota Pkg. Co.	1,008	58		
Kata Pkg. Co.	880	22		6,217
Bartusch Pkg. Co.	481	9	41	
Cudahy Bros. Co.	821	1,278		1,471
Tiffin Pkg. Co.	790	55		
Swift & Company	4,967	2,279	11,605	
Others	4,944	607	3,687	1,615
Total	15,778	6,015	28,118	12,850

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	10			490
E. Kahn's Sons Co.	228	240	7,548	5,595
Lohrey Packing Co.			220	
H. H. Meyer Pkg. Co.	16		2,419	
J. Schlachter Sons Co.	119	143		31
J. & F. Schroth P. Co.			2,064	
J. F. Stegner Co.	244	310		2,875
Shippers	214		1,764	2,875
Others	1,377	745	710	903
Total	2,198	1,448	10,347	9,885
Not including 1,116 cattle, 131 calves, 5,268 hogs and 1,860 sheep bought direct.				

TOTAL PACKERS PURCHASES

	Week ended Aug. 7	Prev. week	Cor.
Cattle	139,584	163,200	146,614
Hogs	196,883	235,704	237,806
Sheep	155,713	129,584	152,504

STOCKERS AND FEEDERS

Stocker and feeder shipments received in seven Corn Belt states¹ in July, 1942:

	Cattle and Calves	Sheep and Lambs
July, 1942	55,983	65,528
July, 1941	37,970	69,347
Stockyards	55,983	65,528
Direct	37,970	69,347
Total, July	73,959	82,728
Total, 1942	531,664	533,682
July, 1941	531,664	533,682
Stockyards	65,528	49,098
Direct	69,347	80,790
Total, July	134,875	129,888
Total, 1942	681,697	612,226

¹Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Directs" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for feed, water and rest en route.

ST. LOUIS HOGS IN JULY

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for July, 1942, with comparisons, reported by H. L. Sparks & Co., were:

	July 1942	July 1941
Total receipts	201,708	204,338
Average weight, lbs.	225	222
Top prices:		
Highest	\$ 15.00	\$ 11.80
Lowest	14.35	10.50
Average cost	14.14	11.07

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended August 7:

	Cattle	Calves	Hogs
Week ended August 7	1,094	621	3,680
Last week	2,179	850	5,481
Last year	1,959	478	4,487

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Aug. 7	1,179	491	10,033	7,518
Sat., Aug. 8	1,627	241	2,353	2,263
Mon., Aug. 10	16,157	1,563	17,107	11,801
Tues., Aug. 11	9,468	1,086	17,548	8,306
Wed., Aug. 12	13,520	693	15,544	7,976
Thurs., Aug. 13	4,560	700	13,500	9,000

*Week's total 48,645 3,992 63,699 36,383
Prev. week 39,731 3,203 73,326 36,160
Year ago 39,294 4,288 62,771 31,089
Two years ago 33,794 3,645 50,615 22,236
*Including 828 cattle, 404 calves, 15,588 hogs and 26,914 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Aug. 7	898	51	1,601	16
Sat., Aug. 8	108	33	156	26
Mon., Aug. 10	4,093	161	2,008	494
Tues., Aug. 11	3,358	295	1,639	1,101
Wed., Aug. 12	4,344	50	1,114	279
Thurs., Aug. 13	1,500		1,600	200

Week's total 13,295 506 6,311 2,074
Prev. week 12,182 553 7,880 873
Year ago 10,823 208 5,638 1,875
Two years ago 10,313 270 7,615 1,574

AUGUST AND YEAR RECEIPTS

	August		Year	
	1942	1941	1942	1941
Cattle	87,130	99,167	1,273,685	1,176,825
Calves	8,473	8,003	149,231	139,383
Hogs	155,839	127,663	3,119,517	2,815,950
Sheep	86,595	75,005	1,429,151	1,342,730

¹All receipts include direct.

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt., lbs.	—Prices—	
			Top	Av.
*Week ended Aug. 8	86,200	289	\$15.00	\$14.25
Previous week	87,862	286	14.90	14.10
1941	67,928	281	11.75	10.70
1940	73,636	264	6.85	6.05
1939	60,688	252	6.70	5.20
1938	70,562	283	9.60	7.70
1937	43,573	285	13.70	12.25

*Receipts and average weight for week ending Aug. 8, 1942, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Aug. 8	\$14.60	\$14.25	\$5.50	\$14.00
Previous week	14.00	14.10	5.50	13.70
1941	11.80	10.70	4.50	11.00
1940	10.10	6.06	3.00	9.10
1939	9.10	5.20	2.00	8.60
1938	10.30	7.70	3.10	8.80
1937	13.75	12.25	4.75	11.00
Av. 1937-1941	\$11.00	\$8.40	\$3.65	\$9.00

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Aug. 13:

	Week ended Aug. 13	Prev. week
Packers' purchases	42,925	47,419
Shippers' purchases	8,129	8,472
Total	51,054	55,891

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during July, 1942, by stations:

	Cattle	Calves	Hogs	Sheep
Chicago ¹	130,711	22,586	412,637	225,834
Denver	20,010	1,507	42,903	25,303
Kansas City	81,964	27,464	175,300	106,231
New York			155,400	246,292
Omaha	40,923	70,094	190,739	119,273
St. Louis			288,579	118,508
area ²	55,826	44,342	136,400	45,831
Sioux City	49,341	514	139,450	44,740
So. St. Paul	69,150	34,332	237,697	
All other stations	517,860	238,427	2,245,900	773,926
Total July	1,047,900	461,876	3,885,575	1,705,200
Total June, 1942	1,089,128	475,060	4,553,937	1,481,448
5-yr. av. July (1937-41)	836,297	455,051	2,579,818	1,438,390

¹Includes Elburn, Ill. ²Includes New York City, Newark, and Jersey City. ³Includes St. Louis National Stockyards and E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes So. St. Paul, St. Paul, and Newport.

Basic data furnished by Bureau of Animal Industry.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended August 8, 1942:

CATTLE

	Week ended Aug. 8	Prev. week	Cor. week, 1941
Chicago ¹	32,635	26,529	24,062
Kansas City	23,850	21,308	19,293
Omaha ²	17,708	17,655	16,832
East St. Louis	15,928	14,318	9,771
St. Joseph	7,850	7,968	6,686
St. Louis City	10,502	10,604	8,064
Wichita ³	6,378	5,249	5,644
Philadelphia	2,518	2,521	1,845
Indianapolis	2,506	3,020	1,987
New York & Jersey City	10,522	10,004	7,810
Oklahoma City ⁴	13,545	12,143	7,447
Cincinnati	2,810	3,737	2,780
Denver	5,464	4,818	4,861
St. Paul	14,700	15,781	12,664
Milwaukee	3,514	3,879	2,442
Total	170,525	159,150	131,688

*Cattle and calves.

HOGS

Chicago	96,984	90,775	69,984
Kansas City	44,568	33,808	28,998
Omaha	42,340	32,270	32,289
East St. Louis	64,429	59,522	44,005
St. Joseph	14,222	15,126	11,810
St. Louis City	20,834	20,521	17,128
Wichita	9,518	6,524	5,199
Philadelphia	11,608	13,272	10,464
Indianapolis	17,747	16,679	13,895
New York & Jersey City	33,994	32,928	28,528
Oklahoma City	5,421	6,453	5,485
Cincinnati	12,978	12,189	14,579
Denver	9,425	8,700	4,802
St. Paul	24,451	29,283	18,988
Milwaukee	6,592	6,044	3,854
Total	407,705	368,908	310,053

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago ¹	59,841	7,291	12,599
Kansas City	23,277	25,113	15,333
Omaha	29,223	29,570	23,845
East St. Louis	26,288	27,694	15,371
St. Joseph	10,774	9,415	10,522
St. Louis City	20,834	9,505	5,700
Wichita	4,315	4,134	3,094
Philadelphia	3,624	3,594	3,478
Indianapolis	2,829	3,177	3,820
New York & Jersey City	58,238	55,734	46,694
Oklahoma City	2,918	3,566	2,939
Cincinnati	7,388	9,777	7,612
Denver	7,211	7,594	6,548
St. Paul	11,235	14,851	13,370
Milwaukee	772	1,055	1,316
Total	268,757	211,079	172,351

¹Not including directs.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

WESTERN DRESSED MEATS

		NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending August 8, 1942	6,885	1,827	1,112
	Week previous	5,239	1,622	1,262
	Same week year ago	10,718	2,658	2,068
COWS, carcass	Week ending August 8, 1942	415	1,795	1,350
	Week previous	711	1,359	1,376
	Same week year ago	546	995	2,287
BULLS, carcass	Week ending August 8, 1942	304	91	91
	Week previous	490	140	100
	Same week year ago	513	980	110
VEAL, carcass	Week ending August 8, 1942	10,349	912	532
	Week previous	5,146	714	537
	Same week year ago	10,850	940	584
LAMB, carcass	Week ending August 8, 1942	52,755	13,981	37,391
	Week previous	47,065	13,339	31,065
	Same week year ago	50,579	14,477	16,234
MUTTON, carcass	Week ending August 8, 1942	1,807	352	3,627
	Week previous	1,559	97	2,721
	Same week year ago	1,069	110	480
PORK CUTS, lbs.	Week ending August 8, 1942	2,159,777	164,806	280,670
	Week previous	1,558,672	194,314	309,678
	Same week year ago	1,573,007	235,579	227,559
BEEF CUTS, lbs.	Week ending August 8, 1942	228,180		
	Week previous	189,007		
	Same week year ago	258,366		

LOCAL SLAUGHTERS

CATTLE, head	Week ending August 8, 1942	10,477	2,518	
	Week previous	10,295	2,521	
	Same week year ago	7,810	1,845	
CALVES, head	Week ending August 8, 1942	17,443	2,612	
	Week previous	15,908	2,288	
	Same week year ago	14,205	2,651	
HOGS, head	Week ending August 8, 1942	34,190	11,608	
	Week previous	32,836	13,272	
	Same week year ago	28,528	10,464	
SHEEP, head	Week ending August 8, 1942	58,272	3,624	
	Week previous	56,489	3,594	
	Same week year ago	49,694	3,478	

Country dressed product at New York totaled 1,779 veal, 7 hogs and 5 lambs. Previous week 2,137 veal, no hogs and 8 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

	Week ended August 6	Last week	Same week 1941
Toronto	\$ 9.96	\$10.54	\$ 8.78
Montreal	10.05	10.60	8.90
Winnipeg	9.50	9.76	8.50
Calgary	10.25	10.15	8.00
Edmonton	10.00	10.30	8.90
Prince Albert	9.50	9.59	7.75
Moose Jaw	8.85	9.35	7.50
Saskatoon	9.40	9.50	8.15
Regina	9.75	10.00	7.75
Vancouver		10.00	8.75

VEAL CALVES

Toronto	\$14.25	\$14.25	\$11.67
Montreal	13.70	13.75	10.85
Winnipeg	10.96	11.50	9.50
Calgary	10.75	10.75	8.75
Edmonton	10.50	10.50	8.00
Prince Albert	9.75	10.00	8.10
Moose Jaw	10.25	10.50	8.25
Saskatoon	10.50	10.50	8.75
Regina	10.50	10.50	8.75
Vancouver	10.75		9.00

HOG CARCASSES B1*

Toronto	\$16.10	\$16.04	\$14.70
Montreal	16.32	16.25	15.02
Winnipeg	14.20	14.20	13.75
Calgary	14.10	14.10	13.20
Edmonton	14.05	14.05	13.20
Prince Albert	13.95	14.00	13.45
Moose Jaw	13.90	14.00	13.58
Saskatoon	13.90	13.90	13.50
Regina	13.90	13.90	13.45
Vancouver	15.10	15.10	

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

GOOD LAMBS

Toronto	\$14.00	\$14.00	\$12.11
Montreal	12.00	12.35	11.10
Winnipeg	11.03	11.51	9.58
Calgary	10.75	12.00	10.25
Edmonton	10.50	11.50	9.25
Prince Albert	10.00	10.50	9.35
Moose Jaw	10.75	11.25	9.50
Saskatoon	10.40	10.75	9.25
Regina	11.00	11.00	9.00
Vancouver	12.00	14.00	11.00

WEEKLY INSPECTED KILL

Hog slaughter at 27 centers for week ended August 7 was 135,598 head over kill a year earlier. Cattle slaughter was 28 per cent or 42,541 heads larger than last year. Calf slaughter at 75,006 head was 11 per cent up and sheep slaughter was 20 per cent above last year. All classes of livestock slaughter were above slaughter a week earlier.

	Cattle	Calves	Hogs	Sheep
New York area ¹	10,522	17,432	33,934	58,258
Phila. & Balt...	3,744	1,518	21,738	3,422
Ohio-Indiana group ²	9,089	4,851	43,768	14,179
Chicago ³	32,635	4,546	60,904	50,941
St. Louis area ⁴	15,928	10,218	64,429	26,288
Kansas City	23,859	7,129	44,568	23,277
Southwest group ⁵	29,103	11,502	38,463	35,082
Omaha	17,708	509	42,349	29,223
St. Paul-Wis. group ⁶	10,502	111	30,584	12,290
Interior Iowa & So. Minn. ⁷	15,342	4,229	129,070	43,531
Total	192,021	75,006	599,447	321,826
Total Prev.				
Week	180,342	73,684	591,851	312,856
Total last year	149,450	67,495	463,849	297,063

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Eiburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 59% of the sheep and lambs that were slaughtered under federal inspection during that year.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended August 8:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Aug. 8	244,000	360,000	251,000
Previous week	294,000	378,000	267,000
1941	204,000	312,000	258,000
1940	186,000	317,000	210,000
1939	194,000	282,000	290,000
At 11 markets:		Hogs	
Week ended Aug. 8		301,000	
Previous week		301,000	
1941		255,000	
1940		271,000	
1939		239,000	
At 7 markets:	Cattle	Hogs	Sheep
Week ended Aug. 8	180,000	253,000	178,000
Previous week	187,000	262,000	178,000
1941	141,000	216,000	171,000
1940	128,000	217,000	123,000
1939	143,000	196,000	187,000

JULY BUFFALO LIVESTOCK

July receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts	18,680	15,845	12,100	29,643
Shipments	7,544	11,267	8,468	12,630
Local slaughters	10,565	4,579	3,700	17,616

Invest in Victory! Buy United States War Bonds and Stamps every pay day!

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Publishers' special rate 7c per word, minimum charge \$1.00. Count address or box number as four words. Headline 70c extra. 70c per line for listing.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Positions Wanted

POSITION WANTED: Superintendent of canned meats with years of experience in production of full line. At present employed on Government orders. Excellent references. W-968—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

A PACKINGHOUSE Executive with broad experience offers his services for the duration of the war. Employed over 700 hands when operating my own plant. Can render valuable service in live-stock purchasing departmental costs, accounting plant operations, sales promotion and general merchandising. W-972—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

WANTED: working sausage foreman by progressive independent Wisconsin sausage manufacturer. Must have had successful actual experience in all phases of high grade sausage and luncheon loaf manufacturing. Give full personal facts, details of experience and salary expected. W-967, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

LARGE FIRM now selling packing houses and sausage manufacturers looking for a man capable of adding specialties to its line. Our employees know of this advertisement. W-968, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Experienced sausage maker in small town. Good location in central Wisconsin. 15,000 pounds capacity per week. Address EDWARD PETENCIN, 667 W. Barry Ave., Chicago, Ill. Telephone Buckingham 4423.

WANTED: Draft exempt man with general selling experience to assist Sales Manager in medium size organization manufacturing a complete line of meat products in the Pittsburgh district. Must have an experienced and practical knowledge of dressed beef. W-971—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

WANTED: Experienced pork department superintendent for modern plant in Middle West. Capacity 4,000 hogs weekly. Must have full knowledge of hog kill and cut. Capable of handling men and able to figure costs. A good opportunity for a man with these qualifications. Give full personal facts and details of experience. W-973—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

WANTED: SA or draft exempt. Two experienced ham boners, men for pork cutting department. One man as assistant to foreman in sausage department. One man for order department with billing experience. One experienced man to take full charge of office for progressive meat packer. W-974—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

HELP WANTED: Superintendent for medium sized rendering plant. Must know rendering, be mechanically inclined, and know how to handle men. State full particulars in first letter. W-975—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

For Sale

Complete plant for making vegetable shortening. Capacity 750,000 pounds per month. For details write to IMPERIAL FOOD PRODUCTS, San Antonio, Texas.

SAUSAGE FACTORY established 25 years. Three routes. Four trucks completely equipped. Will sell all or interest. Must be experienced and practical. W-970—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

FOR SALE: Contents of complete sausage kitchen. Two Hundred Pounds Buffalo Stuffer Cutter Mixer, etc. Charles Abrams, 68 N. Second St., Philadelphia, Penna.

ABATTOIR

FOR SALE—low price

Large modern plant; 250-cattle pen; killing bays, coolers, storage, etc. 3-car siding; 30-min. trucking from N. Y. C. Brokers Protected. Write Krasner-Herman, 60 Park Pl., Newark, N. J.

Equipment Wanted

WANTED TO BUY: Melters, Pan Dryers, Dryers, Morrison Cookers, Rendering Tanks, Hydraulic Press, Packinghouse Hoist, Stuffer, Ammonia Colls, 25 to 75 H.P. Steam Boiler, 15 to 50 H.P. AC Motor, Ammonia Compressors; all kinds of packing and rendering machinery, 5 to 15 thousand gallon steel tanks, Cracklings, pork, beef and horse—car or truck lots. HILL PACKING COMPANY, Topeka, Kansas.

WANTED: Rendering and Packing house equipment. Also all surplus equipment. Urgently needed. Charles Abrams, 68 N. Second St., Philadelphia, Penna.

Use The National Provisioner
"Classifieds"

Equipment for Sale

GOOD EQUIPMENT SUCH AS THIS IS SCARCED: ANDERSON RB OIL EXPELLER; 4—Anderson No. 1 Oil Expellers; 2—4x8 and 4x9 Lard Rolls; Dopp Kettles, all sizes, with and without agitators; Meat Mixers, Grinders, Silent Cutters; Vert. and Horiz. Tankage Dryers; Refrigeration Equipment and Power Plant Equipment; aluminum kettles; HPM 200 28-ton Hydraulic Press. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT. Consolidated Products Co., Inc., 14-19 Park Row, New York City.

Business Opportunities

Imported Pork Sausage Seasoning

ROYAL CAMBRIDGE brand, about 8,000 pounds, excellent flavor, pure spice. Prefer sell as one lot. Samples upon request. HARRY BOSSIN, 8421 Cornell Ave., Chicago, Ill.

Canned Meats Wanted

WE are ready buyers for all kinds of canned meats. We especially want institutional sizes. Franks, corned beef hash, roast beef, tamales, canned bacon, ox tongue stews—are just a few of the items. Any offerings from five to five hundred cases at the right price will be considered. We will pay cash, if necessary. Wire or air mail your offerings. MARTIN PACKING COMPANY, 127 Belmont Ave., Newark, N. J.



**WIPE
THE SLATE
CLEAN**

Dispose of space-wasting unused equipment, turn it into cash! Hundreds of others have found a ready market in this section. You can too! Simply list the items you wish to dispose of. These columns will do the rest.

GET ACTION—USE
NATIONAL PROVISIONER "CLASSIFIEDS"

Wilmington Provision Company

TOWER BRAND MEATS

*Slaughtering of Cattle, Hogs,
Lambs and Calves*

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.



PORK PRODUCTS—SINCE 1876

The H. H. MEYER PACKING CO.

Cincinnati, Ohio

DOLE

VACUUM PLATE
COOLING & FREEZING UNITS
CHICAGO

BUY ANOTHER U.S. WAR BOND!



TODAY!!



**BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings**



Inquiries welcomed at all times

JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas



*The Original Philadelphia Scrapple
by*

John J. Felin & Co., Inc.

Pork Packers

"Glorified"

HAMS • BACON • LARD • DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.

New York Office: 408 West 14th St.

Rath's

from the Land O' Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

**THE
CASING HOUSE**

BERTH. LEVI & Co., Inc.

ESTABLISHED 1882

NEW YORK
BUENOS AIRES

CHICAGO
AUSTRALIA

LONDON
WELLINGTON

THE E. KAHN'S SONS CO.

CINCINNATI, O.

*"AMERICAN BEAUTY"
HAMS AND BACON*

**Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions**

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
J. W. Laughlin Earl McAdams Clayton P. Lee P. G. Gray Co.
Harry A. Meehan 38 N. Delaware Ave. 1105 F. St. S.W. 148 State St.
441 W. 14th St.

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

**DRESSED BEEF
BONELESS BEEF and VEAL**

Carlots

Barrel Lots

GET THE BEST

ALWAYS ASK FOR THE

**"ORIGINAL"
"SELTZER BRAND"
LEBANON BOLOGNA**

**CLEAN
TASTY
WHOLESOME**



MFR'D BY
PALMYRA BOLOGNA CO., INC.
PALMYRA, PENNA.

DRY SKIM MILK

Packers everywhere recognize its value in sausage and loaves.
Better absorption, flavor, color, slicing.

Wire or write for prices—cars or less.

SIMMONS DAIRY PRODUCTS LTD.
5 W. FRONT ST., CINCINNATI, OHIO

ADVERTISERS in this Issue of The National Provisioner

Armour and Company.....12	Kahn's, E., Sons Co.....51	Stange Co., Wm. J.....33
Calcium Chloride Association.....9	Kennett-Murray & Co.....46	Stedman's Foundry & Machine Wks.....42
Callahan, A. P. & Co.....40	Kewanee Boiler Corp.....43	Steelcase Mfg. Co.....25
Cincinnati Butchers' Supply Co.....11	Korrek Cutting Mfg. Co., Inc.....33	Stevenson Cold Storage Door Co.....43
Cincinnati Cotton Products Co.....35	Layne & Bowler Inc.....29	Superior Packing Co.....51
Continental Can Co.....7	Levi, Berth. & Co., Inc.....51	Svendsen, Saml. S.....45
Corn Products Sales Co.....6	Mack Mfg. Corp.....19	Swift & Co.....Fourth Cover
Cudahy Packing Co.....50	Mayer, H. J., & Sons Co.....34	Sylvania Industrial Corp.....8
Dale Refrigerating Corp.....50	McMurray, L. H.....46	United Cork Companies.....27
Fearn Laboratories, Inc.....22-28	Meat Industry Suppliers, Inc.....42	Vilter Mfg. Co., The.....26
Felin, John J., & Co., Inc.....51	Meyer, H. H. Packing Co.....50	Vogt, F. G., Sons, Inc.....46
Fuller Brush Co.....31	Mits & Merrill.....38	Wilmington Provision Co.....50
Gentry, G. B., Company.....10	Morrell, John & Co.....51	York Ice Machinery Corp.....3
Girdler Corp.....5	National Aniline & Chemical Co. Inc.....27	
Griffith Laboratories, Inc., The.....Third Cover	Natural Casings Institute.....First Cover	
Ham Boiler Corp.....38	Niagara Blower Co.....45	
Hanaché, Jean E.....34	Pacific Lumber Co.....31	
Hormel, Geo. A., & Co.....52	Palmyra Bologna Co., Inc.....51	
Hunter Packing Co.....52	Philadelphia Hotel.....35	
Hygrade Food Products Corporation.....52	Preservalline Mfg. Co.....21	
Identification Inc.....32	Rath Packing Company.....51	
Industrial Chemical Sales Div. West	Simmons Dairy Products Ltd.....51	
Virginia Pulp & Paper Co.....20	Smith's Sons Co., John E.....Second Cover	
Jamison Cold Storage Door Co.....43	Solvay Sales Co.....32	
	Specialty Mfrs. Sales Co.....29	

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

CONSULT US
BEFORE BUYING
OR SELLING

EXECUTIVE OFFICES
HYGRADE FOOD PRODUCTS CORP.
30 Church Street, New York, N. Y.

Main Office and Packing Plant
Austin, Minnesota

HUNTER PACKING COMPANY
East St. Louis, Illinois
BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM
New York Office, 408 West 14th St., Paul Davis, Mgr.

William G. Joyce
Boston, Mass.

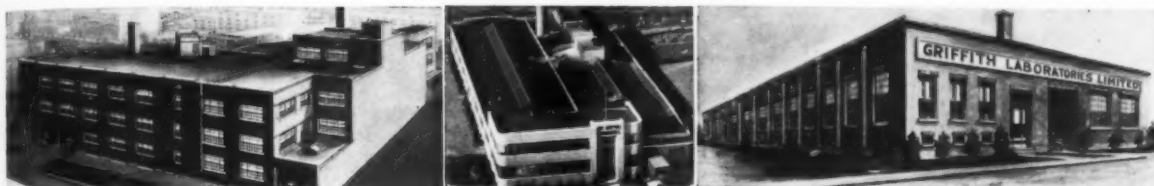
F. C. Rogers Co.
Philadelphia, Pa.

A. L. Thomas
Washington, D. C.

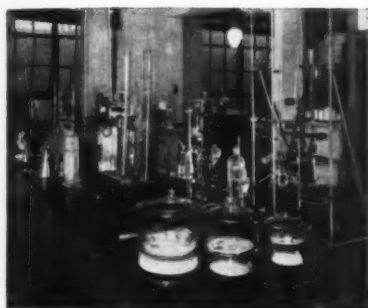
Local &
Western Shippers
Pittsburgh, Pa.

PRAGUE POWDER

Registered U. S. Patents Nos. 2054623, 2054624, 2054625, 2054626



We have capacity and are well equipped to serve you!



LET US REPEAT—

"In your curing cellar, sausage and canning rooms depend on the positive action of PRAGUE POWDER." It does the work.

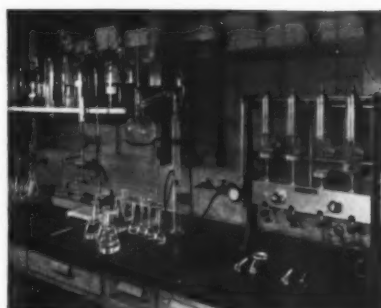
Our transportation system is carrying the heaviest load in years. You can help relieve the

"A SAFE, FAST CURE"

because it is

**LABORATORY
CONTROLLED**

!



THE FLAVOR SEALED—

burden of RUSH orders by anticipating your needs days ahead.

PRAGUE POWDER and THE PRAGUE METHOD are the curing standards of many packers from coast to coast. It's mild and active.

**SHORT
TIME
CURE**

Keep Production Lines moving at top speed. Your order received by us today is given the same prompt attention that has always been characteristic of the Griffith Laboratories.

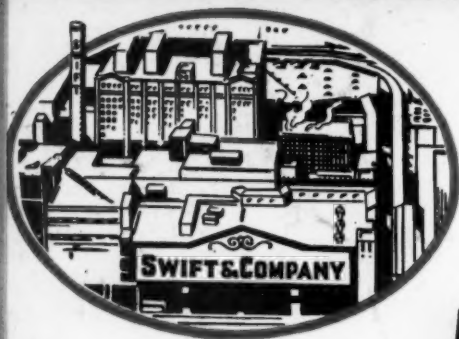
This is our contribution to eliminate avoidable delays and to speed VICTORY!



THE GRIFFITH LABORATORIES

1415-1431 West 37th Street, Chicago, Illinois

Eastern Factory: 37-47 Empire St., Newark, New Jersey
Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario



**ALWAYS THE SAME
DEPENDABLE HIGH QUALITY**



Swift's SUPERCLEAR GELATIN

remains the logical gelatin to use in jellied meats because:

It continues to be of the highest quality

It is still being made exclusively from the finest raw materials

It is still proving to be the most economical product to use

*It is still the industry's favored gelatin
for jellied meat use*

SWIFT'S *Superclear* **GELATIN**
A SUPERIOR JELLIED MEAT GELATIN
SWIFT & COMPANY
Gelatin Division
Chicago, Ill.



E
Y

TN

IN